



Centenary Cookbook

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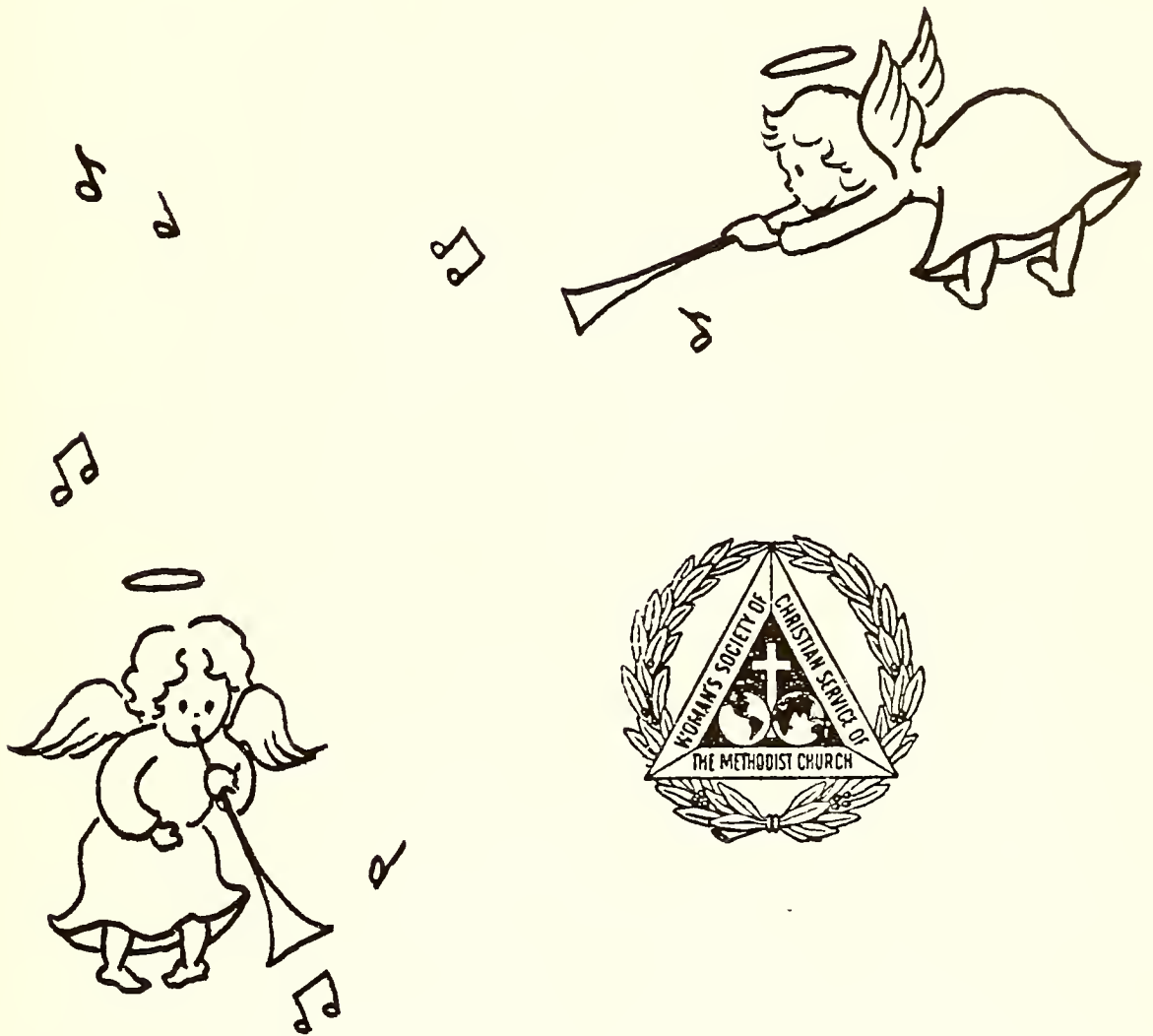
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Centenary Cookbook



Sponsored by
the **Woman's Society of Christian Service**
Centenary Methodist Church
Winston-Salem, N.C.

1968

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Paris M. Pepper

THE WESLEY GRACE

Be present at our table, Lord. Be here and everywhere
adored. Thy people bless, and grant that we may feast
in fellowship with thee. Amen.

Dedication

L. B. Pope
6-9-87



MRS. R. B. CRAWFORD



MISS MARGARET GRAY

This book is dedicated to Mrs. R. B. Crawford, and to Miss Margaret Gray for their loyalty to the church. For nearly half a century they have made the communion bread used by the Centenary congregation. This unique and loving service was begun in 1921 with Mrs. Crawford at West End Methodist Church and Miss Gray at Old Centenary Church. Since the merging of the two churches in 1931, their devotion has continued in preparation of the bread for the Sacrament of Holy Communion at Centenary Methodist Church.



COMMUNION BREAD

3 cups flour 2 level T. Crisco
Water to barely moisten

Work thoroughly (important). Take piece of dough the size of a duck egg. Roll very thin until print of finger will not show. Place on cookie sheet. Roll with dressmaker's tracing wheel to keep from blistering. Cut in small squares with thin sharp knife. Bake at 250 or 275 degrees until dry. Do not brown. Makes about 2,300 pieces.

OUR PURPOSE

To some cooking is an art, to others a science. To all it is a necessity of daily living. To the women of Centenary Church it has been a joyous opportunity for achieving a new level of Christian fellowship with one another as they have poured their love and labor into the pages of this book.

The scope and outreach of woman's work in the church touches all corners of the world. But nowhere is its influence more vital than at home. Our church home has gained warmth and meaning as together its women have gathered, tested, and shared their favorite family foods. Strangers have become friends, members too long inactive have once again contributed, interest has been awakened in new avenues of service as the satisfactions of involvement in church activities have been realized.

The recipes of the Centenary family compiled within these pages are far more than an invitation to good eating. Each represents a gesture of friendship, a renewal of fellowship, and the fun of Christian participation.

Mrs. Julius D. Veely, Chairman, Fun and Fellowship Plan

Mrs. Jack R. Millar, President, Woman's Society of Christian Service

*Rev. Ernest A. Fitzgerald, Senior Minister
Centenary Methodist Church, 1967-68*

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SO LONG AS THERE ARE HOMES

So long as there are homes to which men turn
At close of day;
So long as there are homes where children are,
Where women stay---
If love and loyalty and faith be found
Across these sills---
A stricken nation can recover from
Its gravest ills.

So long as there are homes where fires burn
And there is bread;
So long as there are homes where lamps are lit
And prayers are said;
Although people falter through the dark---
And nations grope---
With God Himself back of these little homes---
We have sure hope.

Grace Noll Crowell

(Copied from Masterpieces of Religious Verse by
Morrison. Poem # 1110)



Appetizers *and* Beverages

editor: Mrs. W.W. Avera

Warm all my kitchen with Thy love
And fill it with Thy peace;
Forgive me all my worrying
And make all my grumbling cease.

Thou who didst give men food
In room and by the sea,
Accept this service that I do;
I do it unto Thee.

BACON WRAPS

Soda Crackers

Bacon

Use soda crackers, separated into sections, Wrap a thin, wide strip of bacon around each cracker, being sure to cover cracker completely. Secure with toothpick. Bake 350 deg. in shallow pan 20-25 min. or until golden brown. Serve hot.

Mrs. Barry Kingman

BAR-B-QUED SHRIMP

5 lbs. jumbo shrimp
in bulk
3 qts. white vinegar
salt in palm of hand
2 T. black pepper

1 T. red pepper
1 T. dry mustard
1 T. celery salt

Wash the shrimp well and place in large enamel cooking vessel. Drain off water. Cover shrimp with vinegar and place on med. heat. Add seasonings. Increase heat to bring to a good boil, begin timing and cook for 45 to 50 min. There should be a soft boil - slight ripple of the vinegar during this time, but never a hard boil. After about 35 min. take a shrimp out to cool. Taste for salt and if necessary, add more. Pour into sink to drain and cool. Pick each shrimp up separately and shake out vinegar. Then stack in bowl with both ends down in order for vinegar to drain. Cool. Place in refrigerator with an airtight cover over bowl. Shrimp will keep indefinitely.

Mrs. Paris M. Pepper

BEEF LOG

8 oz. pkg. cream cheese	1 glass jar dried beef
1/4 c. grated Parmesan cheese	cut up with scissors
1 T. horseradish	1/3 c. chopped olives

Let cream cheese soften, add cheese, olives, horseradish and mix with hands. Roll in diced beef. Form into log and wrap in wax paper. Refrigerate at least 1 hr. before serving. May be frozen.

Mrs. Robert L. Means

BLUE CHEESE SPREAD

1/4 lb. Blue cheese	3 T. Durkee's sauce
1/2 c. margarine	1/8 tsp. black pepper
1/4 tsp. garlic powder	

Mash cheese and blend with margarine. Blend in other ingredients until smooth. Serve with rye crackers.

Mrs. George W. Chandler

BUTTON MUSHROOM HORS D'OEUVRES

Marinate small button mushrooms (buy in small jars) in soy sauce overnight. Serve with picks.

Mrs. Dallace McLennan

CANTONESE LIVER & WATER CHESTNUTS

1 lb. chicken livers
Bacon

1 can water chestnuts
Soy sauce

Bake livers until slightly done. Cool and halve. Soak livers in Soy sauce for 1 hr. Cut water chestnuts into thirds. Wrap 1/3 slice of bacon around liver and water chestnut. Secure with toothpick. Bake at 300 deg. until bacon is well done.

Mrs. Winston Roberts

COLUMBIA UNIVERSITY PUFFS

1 8 oz. pkg. cream cheese	olives, chopped
1 egg yolk	chipped beef
1/4 tsp. baking powder	crab meat
dash of salt	clams
bread rounds	chives
onions, chopped	

Combine cream cheese, egg yolk, baking powder and salt. Mash well. Add onions, olives, chipped beef, crab meat, clams, chives, etc. at your pleasure. Pile high on bread rounds. Freeze, or bake immediately for 10 min. at 375 deg. until gold and puffy.

Mrs. W. J. Grant

CHEESE CRISPIES

2 sticks margarine	1/4 tsp. cayenne pepper
2 c. flour	1/2 lb. grated cheese
1/4 tsp. salt	(sharp)
	2 c. Rice Krispies

Soften butter, add cheese and mix. Add flour and other ingredients slowly. Add Rice Krispies. Roll in balls and flatten with a fork. Bake 325 deg. 12 min.

Mrs. Thomas Barber
Mrs. Clyde O. Crowell

CHEESE DREAMS

1 lb. New York State	4 1/4 c. sifted flour
Cheese	1 1/2 tsp. salt
1 lb. margarine (Nucoa)	1/8 tsp. red pepper

Grate cheese while cold and let it and margarine get room temperature. Cream well and add dry ingredients.

Use cookie press and make shapes as desired.

Bake at 350 deg. until light brown.

Mrs. Russell O. Pratt

CHEESE FRITTERS

3 stiffly beaten egg whites	3 T. flour
1 c. finely grated sharp	1/2 tsp. salt
cheddar cheese	red pepper

Combine cheese, flour, salt and pepper. Fold into egg whites. Drop by tsp. in hot fat (375 deg.). Serve

immediately.

Mrs. G. H. Hastings

Variation:

Use 1 1/2 c. cheese and 1 T. flour and roll ball in crushed corn flakes, before frying.

Mrs. W. M. Curtis

CHEESE ROLL I

1 lb. New York State Cheese	1 c. pecans
2 pkg. sm. Phil. Cream Cheese	1 dash Tabasco sauce
	Chili powder
	1 button garlic

Put N.Y. cheese, garlic, pecans through meat grinder. Then work in cream cheese. Work like biscuit dough. Add Tabasco sauce. After mixed, divide into 3 portions. Roll on wax paper until about 1 1/4" in diameter. Roll in wax paper and refrigerate. This can be made in big roll. I put paprika over it and garnish.

Mrs. W. H. Dillon

Variation: Omit Tabasco sauce & chili powder.

Mrs. Thomas McKenzie
Miss Edith Guffy

CHEESE ROLL II

2 lg. pkgs. cream cheese (Philadelphia)	1/4 lb. of Calumet Wispride cheese
1/4 lb. blue or roquefort cheese	1 T. Worcestershire sauce
1 tsp. onion juice	3 T. chopped parsley
	1/2 c. chopped shelled pecans

Cream the three cheeses together well. Add onion juice and Worcestershire. Chill in bowl in refrigerator. When chilled enough to work with, form into roll and roll into chopped nuts and chopped parsley. Wrap in Reynolds wrap and chill until ready to serve with your favorite cracker.

Mrs. Douglas Dillard

CHEESE STRAWS I

1/2 lb. New York State cheese	1 1/2 sticks butter - <u>not</u> margarine
1/2 lb. flour	

Mix thoroughly and put through a "cookie gun" on a tin covered with waxed paper. Bake about 5 min. in a 450-475 deg. oven. Do not let the cheese straws brown or they will taste bitter.

Mrs. B. S. Womble

CHEESE STRAWS II

1 lb. New York State cheese	1/4 tsp. cayenne pepper
1 stick butter	1/4 tsp. paprika
1 tsp. salt	2 c. plain flour

Sift flour before measuring. Cream cheese and butter at room temperature. Add salt, paprika and cayenne pepper to cheese. Then add flour gradually until ready to be rolled. Roll on wax paper, cut in strips with cheese cutter. Bake 8-10 min. in preheated oven 325 deg. Let cheese strips cool, then place in tin box. They will keep fresh for sometime.

Mrs. Fred Watson

CHEESE WAFERS

1 lb. very sharp old cheese	1 1/2 tsp. salt
1/4 lb. butter	1 1/2 tsp. Worcester-
2 c. flour	shire sauce
	1 tsp. paprika
	whole pecans

Cream butter. Add grated cheese, seasonings and work in flour. Make into a roll and chill for several hours. Slice very thin and put on pecan. Bake just a few minutes at 400 deg.

Mrs. Tom Pepper

CHEESED OLIVES

1/4 lb. (1 c.) grated sharp cheese	1/4 tsp. salt
1/4 c. soft butter	1/2 tsp. paprika
1/2 c. sifted all purpose flour	24 stuffed olives

Blend the cheese with butter 4 or 5 hrs. ahead. Stir in flour, salt, paprika and mix well. Wrap 1 tsp. of dough around each olive. Cover completely. Arrange olives on ungreased baking sheet. Refrigerate. One-half hour before serving, bake in a 400 deg. oven for 10-15 min. Serve warm.

Mrs. H. M. Ratcliff

CREAM CHEESE DIP

2 lg. pkg. cream cheese	1/4 onion
1 green pepper	dash salt
3 slices of pimento	milk to soften to dip consistency.

Put pimento, pepper & onion through grinder and blend altogether. May be frozen.

Mrs. Frank Kingman

CREAM PUFFS

1 c. water	1 c. sifted flour
1/2 c. (1 stick) margarine	4 eggs

Heat water and margarine to boiling. Add flour all at one time, cook and stir until mixture leaves sides of pan. Remove from heat and let cool. Add 4 eggs, one at a time, beating well after each one. Drop by 1/2 tsp. on ungreased cookie sheet. Cook at 400 deg. for 20-25 min. (for the small ones) leaving the oven door open part way while cooking. Clip out top and fill with chicken or shrimp salad. They may also be filled with a cream filling.

Mrs. Marvin Ward

DIP FOR CARROT STICKS

1 c. cottage cheese	2 T. olive oil
1 T. Good Seasons blue cheese mix	

Mix well.

Mrs. Eugene Wilson

EASY CHEESE BISCUITS

1/2 lb. cheddar cheese	4 T. cream
1 pkg. My-T-Fine Pie Crust Mix	

Grate cheese. Mix with My-T-Fine Pie Crust Mix. Add cream and blend with cheese into pie crust mix. Put dough into cookie press and press onto baking sheet or roll dough on unfloured board and cut with small cutter. Place on ungreased baking sheet and bake at 425 deg. for 8 to 10 min. or until done.

Mrs. George W. Chandler

EMPANADAS (SPANISH COCKTAIL PIE)

3/4 lb. finely chopped beef	chili pepper sauce or
3 med. onions	chili powder to taste
1 ripe tomato	(filling should be hot)
2 green peppers	salt to taste
1 clove garlic	sm. stuffed olive for
1 tsp. sugar	each empanada (op-
1 T. flour	tional but it adds
	greatly to the flavor)

Make up your flakiest pie crust recipe and chill until needed. Chop vegetables very fine; fry in a little salad oil until well cooked. Add meat, seasonings and flour. Stir and cook 30 min. Cut chilled pastry into small pieces. Roll into thin rounds. Place a spoonful of filling on each round with an olive. Wet edges of pastry with a little cold water, fold over and press edges together. The empanadas may either be baked in a hot oven or fried in deep fat. Oven usually is preferred. They are little meat pies used for the cocktail hour. Larger ones can be part of the regular meal.

Mrs. Marion B. Zollicoffer

GOURMET MEATBALLS

1 8 oz. pkg. Oscar Mayer Braunschweiger Liver Sausage	
1 egg beaten	Flour
1/4 lb. ground beef	1/4 c. butter melted
1 c. bread crumbs	1/2 pkg. dried onion
1/4 c. catsup	soup mix
1/2 tsp. salt	1 c. hot water

Blend liver sausage and egg. Add ground beef, crumbs, catsup and salt. Mix until just blended. Shape into balls the size of a walnut. Roll in flour and fry in butter until brown. Sprinkle with soup mix. Pour hot water over all.

Simmer 15 min. Makes about 45 balls.

These can be frozen and reheated when you are ready to serve them.

Mrs. Henry Allen

HAM AND CHEESE BISCUITS

1 pkg pie crust mix	1 sm. jar Smithfield
1 glass Old English cheese	ham spread

Blend cheese into pie crust mix adding no water. Mix well. Roll into large ball. Refrigerate awhile. Roll between floured wax paper. Cut into circles with cheese jar. Spread a bit of ham on one circle. Cover with another circle. Bake at 450 deg. for about 15 min. or until brown. Makes about 30.

Variation on procedure (my version): After chilling dough pinch off piece the size of large marble. Roll into a ball. Pat out into a circle about 2 in. in diameter with fingers. Spread meat on one side. Fold over like pocketbook rolls. Seal the edges, then proceed as above. This should make about 40 bite sized biscuits.

This recipe is particularly good for a coffee, open-house or circle meeting. The biscuits can be made the day before they are to be used and stored in the refrigerator until time to be baked.

Mrs. Harry L. Reed

HORS D'OEUVRE CREAM CHEESE

8 oz. pkg. cream cheese	Sesame seeds
1/2 bottle soy sauce	

Soak a large block of cream cheese overnight in 1/2 bottle of soy sauce. Next morning turn it over, letting that side soak until ready to use. Just before serving roll block in sesame seeds pressing them into block. Serve with crackers - especially good with rye toasts.

Mrs. L. B. Hathaway

HOT CRAB HORS D'OEUVRES

1 can crab meat	pinch of mace
(6 1/2 oz. can)	1/2 T. grated onion
1 c. celery (finely chopped)	1/3 c. mayonnaise
1 hardboiled egg (chopped)	salt to taste
1/4 tsp. black pepper	

Serve on shaped wedges of sliced bread (trim brown edges off). Before putting crab mixture on the bread, spread bread with butter (room temperature). Broil or bake in very hot oven until bread is brown at edges.

Mrs. E. B. Hopkins

MAPLE SCRAMBLE

2/3 c. sugar	2 c. wheat chex
2/3 c. maple flavored	2 c. corn chex
corn syrup	1 c. salted peanuts
4 c. unsalted freshly	
popped popcorn	

Combine sugar, corn syrup in a small saucepan. Heat slowly, stirring constantly, just until sugar dissolves. Remove from heat. Combine popcorn, cereals and peanuts in a heavy kettle. Pour cooked syrup over them. Toss with a wooden spoon until evenly coated. Cook over medium heat, stirring constantly, for 5 min. or until mixture is very sticky. Turn out on two large sheets of buttered foil. Separate into bite-size pieces with two forks. Let stand at room temperature to cool completely. Store in a tightly covered container.

There will be a scramble for these if you have children in your home.

Mrs. Donald Fuller

MARINATED SHRIMP I

2 lb. shrimp	2 c. olive oil or
1 c. tarragon vinegar	your preference
1 c. wine vinegar	5 med. size onions
1/2 c. lemon juice	sliced in rings
1/3 c. sugar	1 bottle capers
	1 box bay leaves
	salt and pepper to
	taste

Mix vinegar, lemon juice, sugar and oil together. Slice onions in separate bowl. In container suitable for refrigerator storage put a layer of shrimp, then mixture, then onions, bay leaves, capers, salt and pepper, alternately until all ingredients are used. Soak for at least 24 hours making sure shrimp is completely covered with mixture.

Mrs. Douglas Dillard

MARINATED SHRIMP II

1 lb. cooked shrimp	2 med. sized onions,
20 bay leaves	sliced
1/2 c. vinegar	2 c. salad oil
1 tsp. paprika	1/2 c. Worcestershire
dash cayenne pepper	sauce
	1/2 tsp. salt

Heat vinegar in pan with bay leaves but do not allow to boil. Remove bay leaves and cool vinegar. In a wide-mouthed jar (I use the 1 1/2 qt. mayonnaise size) place a layer of shrimp, layer of bay leaves, layer of onions and repeat until all shrimp is used. Make dressing using vinegar, oil, Worcestershire sauce, paprika, salt and cayenne. Pour dressing over shrimp and allow to stand in refrigerator for 8 hrs. Remove shrimp from dressing and serve on crackers.

Mrs. Donald Fuller

HOT SHRIMP APPETIZER

(Original Recipe)

Sauce:

1 pkg. cream cheese (8 oz.)	1 tsp. Worcestershire
5 T. light cream	sauce
5 T. Gulden's mild mustard	2 T. curry powder
2 T. Miracle Whip	1 tsp. sugar
	1/2 tsp. salt

Mix above ingredients together thoroughly and place in refrigerator until needed. When ready to serve, cut slices of bread into four squares and toast lightly. Spread each bread square with a generous amount of sauce. Place a small cooked shrimp on each square

and top the shrimp with a small slice of cheddar cheese. Slide under broiler until cheese melts and serve hot.

Mrs. Robert J. Froeber

MEAT PASTRIES

1 pkg. softened cream cheese	2 tsp. instant minced onion
1 pkg. pie crust	1/2 c. chopped celery
1 c. cooked meat	gravy

Mix softened cheese with the pie crust using a little less water. Chill. Roll thin, cut into 4" circles, fill with small amount of filling; fold and press edges with a fork. Bake at 400 deg. for 15 min. Makes 12.

Filling: Put chopped cooked meat, onion and celery together with a little gravy to moisten - season to taste.

Mrs. Gertrude Clay Reed

PARTY CHEESE WAFER

1 stick butter	3/4 c. plain flour
1 c. grated sharp cheese (packed)	3/4 c. crushed corn- flakes
	1/8 tsp. red pepper

Cream cheese and butter. Add cornflakes and flour with pepper. Shape into little balls and place on ungreased cookie sheet. Flatten with fork. Bake about 10 min. at 400 deg. These can be made the day before and chilled until ready to be baked. Yield 2 doz. or more.

Mrs. George Boss

PARTY MIX OR "TRASH"

3 c. rice chex	1/2 tsp. Worcestershire sauce
3 c. pretzels	
1 lb. mixed nuts	1/2 tsp. onion salt
1 beef bouillon cube	1/2 tsp. celery salt
1 stick margarine	1/2 tsp. garlic salt

Melt butter, salts, sauce and cube. Pour spoonful at time over cereals and nuts. Bake 1 hr. at 200 deg. Stir every 10 min.

Mrs. Barry Kingman

"PHILLY" HAM DIP

8 oz. pkg. Philadelphia cream cheese	1/2 tsp. onion juice
1/2 c. Kraft mayonnaise	1/4 tsp. Worcestershire sauce
1 2-1/4 oz. can deviled ham	Salt and pepper to taste
2 T. chopped pimento	

Combine and mix until well blended.

Mrs. Charles Van Meter

PICKLED SHRIMP

2-1/2 lbs. raw shrimp	3/4 c. vinegar
1/2 c. celery tops	2-1/2 tsp. celery seed
salt, pepper, pickling spices	2-1/2 tsp. capers and juice
3 large white onions	dash tabasco
1-1/4 c. salad oil	

Cook shrimp in mixture of celery tops, salt, pepper and

pickling spice. Clean. Place layers of shrimp in a bowl, cover with layer of raw onion rings. Pour a sauce of the salad oil, vinegar, celery seed, capers and juice, tabasco over the shrimp and tightly cover. Store in refrigerator for at least 24 hrs. before serving. Remove from sauce and drain. Shrimp will be crisp and firm, may be served as "finger food" or with picks or fork.

Miss Edith Guffy

SAUTEED MUSHROOMS

1 sm. box fresh mushrooms
1/2 stick butter or oleo
Seasoned salt (McCormick's Season-All)

Heat butter or oleo in chafing dish. Slice mushrooms from side in thin slices. Sautee until limp. Shake on a little seasoned salt. Serve from chafing dish with picks.

Mrs. H. B. Simpson

SHRIMP ARNAUD

1 pkg. frozen shrimp (1 lb. 5 oz.)	1 T. chili sauce
1/4 c. peanut oil	2 tsp. hot prepared mustard
1/4 c. white vinegar	1 clove garlic crushed
1 green onion with top well chopped or 1 T. chives	1/4 tsp. salt
1 rib celery well chopped	dash tabasco paprika

Cook shrimp according to pkg. Drain and cool. Thoroughly combine all other ingredients except paprika. Add cool shrimp, toss well, cover and refrigerate for at least 3 hrs. tossing occasionally. To serve, drain

and sprinkle with paprika. Makes 8-10 appetizer servings.

Mrs. Joseph F. Jones

SHRIMP DIP I

1 can shrimp	1/2 c. mayonnaise
1/4 c. catsup	1 grated onion
1-1/2 T. horseradish	dash tabasco

Drain shrimp well and mash with hands. Add other ingredients, varying to taste. Serve as dip or in a tomato as a salad. This is truly delicious provided one likes shrimp, of course!

Mrs. Charles Van Meter

Variation: Use only - - - -

1 can shrimp
1/2 pt. mayonnaise
1 tsp. onion

Mrs. H. B. Simpson

SHRIMP DIP II

2 cans shrimp - drain and ice for some time - chop fine

2 hard cooked eggs	1/2 c. chopped celery
1/4 c. chili sauce	1 T. lemon juice
1 T. horseradish	1 tsp. Worcestershire
1 tsp. grated onion	sauce

1 c. mayonnaise - enough to get to consistency desired
Add: salt, pepper, and tabasco to taste

Mrs. Bruce Brooks

SHRIMP DIP III

1 lb. boiled shrimp, coarsely ground	mayonnaise tabasco
1 8 oz. pkg. softened cream cheese	Worcestershire sauce salt, pepper
juice of 1 lemon	6 green onions, minced

Soften cream cheese with lemon juice. Add shrimp and green onions to cream cheese mixture. Add enough mayonnaise to give good "dipping" consistency. Season with hot sauce, Worcestershire sauce, salt and pepper. Make at least 8 hrs. before serving. Serves 12 generously.

Mrs. Walter Henley

SHRIMP-OLIVE DIP

1 can frozen cream of shrimp soup	a little mayonnaise salt and pepper to taste
8 oz. softened cream cheese	extra shrimp if desired chopped olives

Thaw the shrimp soup and combine until blended.

Mrs. J. R. Marion

SWISS-SMOKED BEEF BITES

2 T. margarine	1 (3-1/2 oz.) pkg. sliced smoked beef, finely snipped
1/4 c. boiling water	1/3 c. finely chopped celery
1/4 c. sifted flour	2 T. chopped green pepper
dash salt	
1 egg	
1/4 c. shredded Swiss cheese	

1/2 tsp. horseradish

1/3 c. mayonnaise

Melt margarine in boiling water. Add flour and salt. Cook and stir until mixture forms a ball that does not separate. Remove from heat and cool slightly. Add egg and beat until smooth. Stir in cheese. Drop by level teaspoonfuls onto greased baking sheet. Bake; cool and split. Combine remaining ingredients; chill. Just before serving, spoon filling into puffs; add tops. 400 deg. 20 min. 2 doz.

Mrs. Walker Shelton

APPLE SHRUB

Fill juice glasses 3/4 full of chilled apple juice. Add one scoop of pineapple sherbet. Serve as appetizer.

Variations: (Courtesy Mrs. Robert Arens and Oklahoma City "Village Vittles"). Add 1 T. crushed pineapple and 1 scoop of orange sherbet to apricot nectar. Add cranberry sherbet to pineapple and grapefruit juice mix. For orange blossom shrub, add vanilla ice cream and orange sherbet to fresh or frozen orange juice.

Mrs. Charles L. Young

PUNCH FROM THE NORTH CAROLINA GOVERNOR'S
MANSION

Freeze the following mixture in two ring molds:

- 2 6 oz. cans diluted frozen orange juice
- 2 10 oz. pkgs. frozen strawberries

When ready to serve, place frozen molds in punch bowl and pour over them the following mixture:

- 2 6 oz. cans diluted frozen orange juice
- 2 46 oz. cans pineapple juice
- 2 10 oz. pkgs. frozen strawberries
- 2 qts. Tom Collins Mix (this is non-alcoholic)
- Mint leaves

Break up frozen molds and serve punch when it is of an icy consistency. Using frozen punch base for ice in a punch bowl prevents dilution by water. 40 servings.

Mrs. E. B. Hampton, Jr.

HOT CRANBERRY PUNCH

1 T. whole cloves	1/2 c. light brown sugar
1/2 tsp. whole allspice	2 c. water
3 sticks cinnamon, broken	2 1/4 c. pineapple juice
1/4 tsp. salt	1 pt. cranberry juice

Put spices and sugar in basket of an 8 cup percolator. Put water and juices in the bottom of percolator. Brew 15 min. Serve hot. Yield 8 servings.

Mrs. Orville L. Thomason, Jr.

INSTANT RUSSIAN TEA I

1 lb. 2 oz. Tang	1/2 tsp. ground cloves
1/2 c. plus 2 T. instant tea	1/2 tsp. ground allspice
1 tsp. cinnamon	1 1/4 c. sugar
	1 pkg. Twist (instant sweetened lemonade)

Mix well in large bowl or shake in a good sized plastic container. Two teaspoons in boiling water make one cup. Also good as iced tea--just add cold water.

Mrs. W. W. Avera

INSTANT RUSSIAN TEA II

1 c. Tang	1/4 tsp. cloves
1/2 c. instant tea	1/2 tsp. cinnamon
1/2 c. sugar	

Mix dry ingredients well and store in tight container. For one cup of tea, use 2 tsp. of dry mixture per cup of hot water.

Mrs. James Donald
McLean, Virginia

LIME DRINK

2 c. sugar	1 #2 can pineapple
2 pkg. Lime Jello	juice
12 lemons	6 c. cold water
4 c. hot water	

Dissolve sugar and Jello in hot water. Squeeze lemons and add juice to Jello mixture. Soak hulls 10 min. in 6 c. of cold water, then add to Jello mixture. Add pineapple juice. Makes 1 gallon.

Mrs. C. H. Underwood

MINT REFRESHER

3/4 c. sugar	1/2 c. lemon juice
4 c. water	1 qt. ginger ale
1 handful mint leaves and stalks	green food coloring

Boil sugar and 2 c. water for five minutes and let stand. Boil mint and 2 c. water for a few minutes and let stand until cool. Strain and add 1/2 c. lemon juice and 1 qt. ginger ale. Add a few drops of green coloring. Serve cold.

Mrs. Jesse B. Glenn

MOM'S MOCHA PUNCH (MRS. TAYLOR BYNUM)

1/2 gal. chocolate ice cream	1 qt. milk
1 small can chocolate syrup	1 large bottle ginger ale (may need only half)
3/4 c. strong coffee, chilled	1/2 pt. cream, whipped

Mix together syrup, milk, coffee. Chop ice cream and add. Add ginger ale, as much as needed, and a little cracked ice if needed. Float whipped cream on top. Serves about 20.

Mrs. Z. T. Bynum, Jr.

OAHU FRAPPE

1/2 c. sugar	3/4 c. strained orange
3/4 c. water	juice
1-1/2 c. unsweetened pineapple juice	

Cook sugar in water 5 min. Cool slightly. Add orange and pineapple juice and freeze to mush. When ready to serve, divide the mush among 6 old-fashioned glasses. Then fill the glasses with ginger ale and garnish with orange peel. Use short straws. Make in the morning for summertime supper.

Mrs. Eugene Wilson

ONE GALLON TEA

12 tea bags	8 or 10 pinches mint
1/2 doz. lemons	1 gal. water
3 c. sugar	

Boil 1/2 gal. water and pour over tea bags, lemon juice and rinds and mint. Add sugar and stir. Let stand two or three hours. Strain and add remainder of water. Will keep, cloud free, in refrigerator until used.

Mrs. L. G. Bergman

PARTY DRINK

6 lemons	2 qt. water
6 oranges	3 bananas, mashed
2 c. sugar	

Squeeze 3 lemons, 3 oranges and add to 1 c. of sugar dissolved in 1 qt. water. Pour into ice trays and freeze. When ready to serve, repeat preceding procedure and mash 3 bananas. To serve put ice cubes in glass, spoon some banana over and pour second mixture over.

This is undoubtedly the best iced drink I have ever tasted and this recipe was given to me by Mrs. Raymond Ebert.

Mrs. Charles Van Meter

PINK PUNCH

2 c. boiling water	1 can frozen lemonade
2 pk. Jello - cherry or strawberry	1 46 oz. can pineapple juice
1/2 c. sugar	1 qt. gingerale
1 can frozen orange juice - dilute	

Add boiling water to Jello and sugar. When dissolved, add fruit juice and cold water. Chill. When ready to serve add gingerale. Frozen cherries or strawberries may be added if desired. Lime Jello makes green punch. Orange Jello makes orange punch.

Mrs. Ernest Fitzgerald

RUSSIAN TEA I

3 c. white sugar	2 c. boiling water
1 qt. boiling water	juice of 6 oranges
1/3 c. tea	juice of 3 lemons
1/2 c. whole cloves	1 12 oz. can pine- apple juice

Dissolve sugar in 1 qt. water and let come to a rolling boil. Steep tea and cloves for 10 min. in 2 c. of boiling water, strain. When the two mixtures are cool, combine and add the juice. Add sufficient water for strength desired, usually about 3 qt., sometimes more. Makes about 50 punch cups.

Mrs. Julius Neely

RUSSIAN TEA II

Steep in 1 c. boiling water for 10 minutes:

- 1 T. whole cloves
- 2 tea bags (regular size)

Make syrup of:

- 3 c. sugar (more if needed)
- 1 qt. water

Use 2 gallon jars. In each jar pour:

- 1/2 #404 can pineapple juice (1 qt. 14 oz.)
- 1/2 #404 can orange juice (1 qt. 14 oz.)
- 4 T. Real Lemon (or juice of 2 lemons)
- 1/2 of syrup mixture
- 1/2 of tea and cloves mixture

Finish filling jars with water. Use either hot or iced.
(2 gallons)

Mrs. Zeb Barnhardt

RUSSIAN TEA-RUTH CARTER

4 oranges	3 heaping T. tea
2 lemons	3 qts. boiling water
2 tsp. whole cloves	1 #2 can pineapple juice
crushed	1 c. sugar

Extract juice from oranges and lemons. Cut up orange and lemon peel and put peel, cloves, sugar and tea together. Pour boiling water over that mixture and let stand ten minutes. Add fruit juices. Strain through cheesecloth. You may want to add sugar. Makes 1 gal.

Mrs. Cooper Adams

SPICE CHRISTMAS PUNCH

1 46 oz. can pineapple- grapefruit juice	1/2 c. sugar
1/4 c. red hot cinnamon candies	1 qt. chilled ginger ale

Heat juice, cinnamon candies and sugar until dissolved and chill. Add gingerale when ready to serve. Makes 2-1/2 qts.

Mrs. Frank Warren

SANKA DRINK-MRS. FRANK MORRIS

Start Sanka mixture, proportioned 1 tsp. Instant Sanka to a cup of water, in cold water. Bring this to a rolling boil. It can be kept hot by simmering on stove. This is especially helpful when quantities must be made for a party or meeting.

Mrs. Julius Neely



Breads

editor: Mrs. E. H. Martinat

Behind the nutty loaf is the mill wheel; behind the
mill is the wheat field; on the wheat field rests
the sunlight; above the sun is God.

James Russell Lowell

PANCAKES

1 c. milk	2 tsp. baking powder
2 eggs, separated	3 T. sugar
2 T. melted butter	1/2 tsp. salt
1 c. flour	

Beat lightly yolks of 2 eggs and 1/2 c. milk. Add melted butter. Add sifted dry ingredients all at once to above. Add remaining milk to thin. Fold in stiffly beaten egg whites.

Mrs. James Donald
(McLean, Va.)

BUTTERMILK PANCAKES

3 eggs	1 tsp. soda dissolved
2 T. melted shortening	in water
2 c. buttermilk	1/4 tsp. salt
	2 c. flour

Separate eggs and fold in beaten whites, lastly.

Mrs. D. Paul Kinsinger

DANCING PANCAKES

An original Arthur Murray recipe - light and fluffy and low in calories.

- 2 T. sour cream
- 2 eggs separated
- 2 T. pancake flour or Bisquick

Blend well with sour cream, egg yolks and flour or Bisquick. Beat egg whites until stiff and fold in. Cook on hot grill or frying pan. This makes 8 pancakes which

is perfect for two people. I sometimes add 1 T. molasses, 1/2 tsp. soda and buckwheat mix instead of plain mix. Delicious!

Mrs. Mark Depp

GERMAN PANCAKES

3 eggs

3/4 c. milk

3/4 c. all purpose flour

1/2 tsp. salt

Combine ingredients and beat 3 minutes. Put 1 T. butter in iron skillet and heat over low heat until melted. Pour mixture into frying pan and bake in 450 deg. oven for 15 min. Lower heat to 350 deg. for 10 more minutes. Serve with syrup.

Mrs. Frank Johnston, Jr.

FRESH POTATO PANCAKES

2 large raw potatoes

2 T. milk

2 whole eggs

2 T. flour

1/4 tsp. baking powder

1-1/2 tsp. salt

Pepper to taste

1 T. grated onion

Peel potatoes and keep in cold water. Make a batter by adding eggs and milk to dry ingredients and onion. Grate potatoes directly into batter. Drop by T. on grill or skillet. Fry golden brown; turn once.

Mrs. M. T. Daniel

(Editor's note: Flavor is varied by the addition of 2 T. deviled ham and 1/2 tsp. dry mustard. This is good either with eggs or as a vegetable.)

BUCKWHEAT CAKES

1 pkg. yeast	2 tsp. black molasses
2 c. mountain buckwheat flour	4 pinches soda
2 c. water, warm	Salt
	1 scant handful corn meal

At bedtime dissolve salted yeast in cup of warm water, preferably in a crockery bowl. Sift 1 c. buckwheat flour into bowl. Alternating flour and water, use other c. of each, stirring well. Sprinkle corn meal over top. Put lid on bowl and wrap completely in a large cloth folded. Put in a warm place to rise overnight. The next morning stir in molasses, soda, more salt and water until thinned to the right consistency to fry. Continue to beat well before each cooking. An iron skillet lightly greased and evenly heated is desirable. Butter generously and on last batch use either syrup or white sugar.

"This recipe came from both my Grandmother Crutchfield and Grandmother Cromer and has always been a great favorite."

Mrs. L. G. Bergman

STANDARD WAFFLES-MRS. A. M. MARSHALL

2 c. flour	1-1/2 c. milk
2 T. sugar	2 eggs beaten separately
1/2 tsp. salt	6 T. melted butter
3 tsp. baking powder	

Sift flour, sugar, salt and baking powder into mixing bowl. Beat yolks well and add milk and beat, adding this to the flour slowly until perfectly smooth. Add melted butter and fold in whites, stiffly beaten. This recipe makes approximately six waffles.

Mrs. Joe Tolley

WAFFLES II

3 T. cornmeal	3/4 c. milk
Flour	3 egg yolks, well
2 tsp. baking powder	beaten
2 tsp. sugar	3 stiffly beaten egg
6 T. melted butter	whites

Put cornmeal in standard measuring cup and finish filling with flour. Combine dry ingredients, milk, and egg yolks and mix well. Fold in stiffly beaten egg whites. Add melted butter and cook in hot waffle iron.

Mrs. James DeHart

RUBY'S BISCUITS

2 c. Red Band self-rising flour	1-1/4 c. buttermilk 1-1/2 T. Crisco
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Combine flour and shortening. Add buttermilk. Roll on floured board and cut desired size. Recipe will make 15 or 16 2-inch biscuits. Bake at 350 deg. for 20 min.

Mrs. Ruby Gainey
(Contributed by special request)

BISCUIT MIX

2 lbs. self-rising flour	1 heaping c. shortening
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Mix well with mixer at slow speed. Store in tin and keep on shelf. Combine desired amount with buttermilk. Bake in hot oven.

Mrs. Henry B. McCorkle

EASY CHEESE BISCUITS

1 can biscuits
butter

Grated cheese

Cut through the middle (diameter) of each biscuit with a sharp knife or kitchen shears. Line biscuits on baking sheet touching each other with all straight cut edges facing in one direction. Brush with butter and sprinkle with grated cheese. Bake in hot oven 8 to 10 min.

Mrs. Douglas Koontz

BACON AND CHEESE BREAD

(Excellent for toast and tomato sandwiches)

3-3/4 c. Biscuit Mix (see previous recipe)	1 egg
3/4 c. grated cheddar cheese	
6 strips crisp bacon crumbled	1-1/2 c. buttermilk

Mix well and put into greased loaf pan. Bake in 350 deg. oven for 1 hour.

Mrs. Henry B. McCorkle

CORN BREAD

1 c. self-rising cornmeal	1 T. melted shortening
1 c. sweet milk	1 egg

Add milk and egg to cornmeal and mix thoroughly. Stir in melted shortening. Bake in greased and preheated pan in 400 deg. oven for 20 to 25 min.

Mrs. J. Clyde Auman

BUTTERMILK CORN BREAD

2 c. cornmeal	1 c. buttermilk
1 c. flour	1 c. water
2 tsp. baking powder	1/2 tsp. soda

Combine all ingredients and pour into well greased pan. Bake in hot oven. Self-rising cornmeal and flour may be used but omit soda and baking powder.

Variation: Hoe Cakes

1 c. white cornmeal
1/2 tsp. soda
Enough buttermilk to make thin batter

Fry in hot grease on both sides. Eat while hot with butter.

Mrs. Boyd E. Ritter

HUSHPUPIES AND FRITTERS

3/4 c. cornmeal	3 tsp. baking powder
3/4 c. flour	1 egg
1 tsp. salt	Milk

Break egg in measuring cup and finish filling with milk. Sift dry ingredients. Add milk and egg; mix well. For hushpuppies: fry in deep fat. For fritters: add 1/4 c. crushed pineapple or 1 mashed banana and fry in deep fat. Roll in granulated or powdered sugar.

Mrs. Marion D. Hancock

CORN SPOON BREAD

4 eggs	1 tsp. salt
3/4 c. cornmeal	1 tsp. baking powder
1-1/2 c. milk	2 c. grated corn on
3 T. butter, melted	the cob or 1 No. 2
	can cream style corn

Beat egg whites and yolks separately. Stir cornmeal slowly into scalded milk, stirring constantly. Add egg yolks, melted butter, salt, baking powder and corn. Fold in beaten egg whites. Pour into buttered baking dish and set in pan of hot water. Bake at 350 degrees until firm, about 30 minutes. Makes 6 servings.

Mrs. C. T. Hardy

SPOON BREAD I

1 c. cornmeal	2 T. melted shortening
3 c. milk	or salad oil
1 tsp. salt	3 well beaten egg yolks
1 tsp. baking powder	3 stiffly beaten egg whites

Cook cornmeal and 2 c. milk to the consistency of mush. Remove from heat; add salt, baking powder, shortening, and 1 c. milk. Add egg yolks and then fold in egg whites. Bake in greased 2-quart baking dish in slow oven (325 deg.) for 1 hour. Top with butter. Makes six servings.

Mrs. E. B. Hopkins
Mrs. M. E. Turner

SPOON BREAD II

1 c. white cornmeal	2 eggs
2 c. cold water	1-1/2 c. milk
3 tsp. sugar	2 T. melted butter
1 tsp. salt	

Mix cornmeal, water, salt and sugar in heavy sauce pan and boil for seven minutes stirring constantly. Remove from heat; add well beaten eggs, milk and butter. After mixing well, pour into well buttered hot casserole or souffle dish and bake in preheated oven 1 hour at 400 deg. or 45 min. at 450 deg.

Mrs. Douglas Dillard

SCOTCH SCONES

2 c. unsifted all purpose flour	3/4 tsp. salt
1/2 c. sugar	1/2 c. shortening
2 tsp. cream of tartar	2 eggs, slightly beaten
1 tsp. baking soda	1/4 c. milk

Sift dry ingredients together. Blend in shortening with pastry blender until mixture resembles fine bread crumbs. Add remaining ingredients. Mix with a fork. Divide into two parts and turn each out on a floured board. Do not handle. Flatten with a rolling pin into circles about 1/2 inch thick. Cut in triangles and place on greased and floured baking sheet. Bake at 400 deg. for 15 min. or until golden. Serve while still hot. These are good for breakfast or can be mixed quickly for unexpected company. Strawberry preserves are a perfect accompaniment.

Mrs. Don Fuller

APPLE MUFFINS

1-1/2 c. flour	1/4 c. shortening
1 c. sugar	melted
2 tsp. baking powder	1 egg
1/2 tsp. cinnamon	1/2 c. milk
1 c. grated raw tart apple (unpeeled)	

Sift dry ingredients and mix with shortening, egg, milk and apples. Put in greased pan. Sprinkle topping.

Topping:

1/3 c. brown sugar
1/3 c. broken nuts
1/2 tsp. cinnamon

Bake at 400 deg. for 25-30 min.

Mrs. Philip H. Pedlow

Similar recipe contributed by

Mrs. C. M. Miller

BLUEBERRY MUFFINS

1 c. fresh blueberries	2 T. sugar
sprinkled with sugar	1 egg
2 c. flour	1 c. milk
3 tsp. baking powder	6 T. melted butter
1 tsp. salt	

Sift together dry ingredients. Beat together egg, milk, and melted butter and add to dry ingredients. Do not overmix. Stir in blueberries and fill greased muffin tins 2/3 full. Sprinkle with sugar. Bake at 425 deg. for 25 min.

Mrs. Grady Southern, Jr.

BRAN MUFFIN MIX

(Keeps in refrigerator up to 6 weeks)

6 c. All-bran	3 c. sugar
2 c. boiling water	4 eggs, beaten
1 c. melted Crisco	1 qt. buttermilk
5 c. flour	5 tsp. soda
2 tsp. salt	

Put 2 c. bran in the boiling water and let sit. In separate bowl, mix shortening, remaining bran, sugar, eggs and milk. Sift together flour, salt and soda. Combine all ingredients in a large dishpan. Bake at 400 degrees for 15-20 minutes. Makes approximately 60 muffins.

Mrs. Judson D. DeRamus

OATMEAL MUFFINS

1 c. rolled oats	1 c. sifted plain flour
1 c. buttermilk	1 tsp. baking powder
1/3 c. soft shortening	1/2 tsp. soda
(part butter)	1 tsp. salt
1 egg	1/2 c. brown sugar

Soak oats and buttermilk one hour. Add shortening, brown sugar, and egg. Sift dry ingredients and stir alternately with rolled oats and buttermilk. Fill greased muffin tins 2/3 full. Bake until golden brown and serve hot. Bake at 400 deg. for 20-25 min. Makes about 12 medium sized muffins. ("These have a delicious flavor as if some spice has been added. Freezing them destroys the flavor, therefore, freezing is not recommended.")

Mrs. C. A. Rhodes, Jr.

ORANGE TEA MUFFINS-MRS. W. Q. BURNS

1/2 c. shortening	2 eggs
1 c. brown sugar	2 c. flour
2 oranges	1/2 c. raisins
1 tsp. salt	1 tsp. soda
1 tsp. baking powder	1 c. sour milk
1/2 c. nuts (if desired)	

Cream shortening and sugar, add eggs. Sift dry ingredients and add alternately with milk to creamed mixture. Grind the orange peel from the oranges and raisins together. Add to cake mixture. Add nuts. Bake 15 min. in 350 deg. oven. Add 1/2 c. sugar to juice from oranges and boil for about one minute. Dip muffins in this mixture after baking. Cool on wax paper. Makes 8 doz. small muffins.

Mrs. Jack Cabaniss

QUICK AND LIGHT MUFFINS-MRS. CECIL HINE

2 c. self-rising flour	4 T. homemade
1 c. sweet milk	mayonnaise

Grease muffin tins and pour in the well-mixed ingredients. Preheat oven to 400 and bake 12 minutes.

Mrs. Julius Neely

QUICK SALLY LUNN MUFFINS

1/2 c. butter, margarine or Crisco	2 c. flour
1/2 c. sugar	4 tsp. baking powder
3 eggs well-beaten	3/4 tsp. salt
	1 c. milk

Cream butter and sugar well. Add eggs and milk a little at a time with flour which has been sifted with salt and baking powder. Bake in hot oven (400 degrees) until puffed up and brown. Muffin tins should be filled to 1/2 with batter.

Batter will keep in refrigerator for several days and still rise beautifully.

Mrs. H. B. Simpson

COFFEE CAKE

2 1/2 c. plain flour	1/2 tsp. soda
(sift after measuring)	1/2 tsp. cinnamon
2 c. brown sugar	1/2 tsp. nutmeg
1/2 tsp. salt	1 c. buttermilk
2/3 c. Crisco	2 well beaten eggs
2 tsp. baking powder	

Combine flour, sugar, salt, and Crisco. Mix until crumbly. Reserve 1/2 c. this mixture to sprinkle over the batter. Add baking powder, soda, spices to first mixture. Add milk and eggs and stir until well blended. Pour into two 9 inch round teflon cake pans well greased. Sprinkle 1/4 c. mixture over top of each pan of batter and add chopped nuts if desired. Bake at 400 degrees for 18-20 minutes.

"Very good for morning circles."

Mrs. W. L. Bonin

Mrs. William Ellison

BLUEBERRY COFFEE CAKE

3/4 c. sugar	2 c. flour
1/4 c. Crisco	1/2 tsp. salt
1 egg	2 tsp. baking powder
1/2 c. milk	2 c. fresh blueberries

Combine sugar, egg, Crisco and milk. Add flour and baking powder. Fold in blueberries. Put into square pan and add this topping: 1/2 c. sugar, 1/2 tsp. cinnamon, 1/3 c. flour, 1/4 c. soft butter. Bake at 325 degrees about 45 minutes or until done.

Mrs. Judson D. DeRamus

BOHEMIAN COFFEE CAKE

3 c. flour sifted	1 c. sour milk
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
1/2 c. butter or margarine	1 c. nuts
1 c. chopped dates	

Mix flour, sugars, and margarine until it resembles crumbs. Reserve 1/2 c. for topping. Add dates, milk, soda, salt and nuts and pour into greased 10 x 13 pan. Sprinkle reserved crumbs over top and bake in 350 degree oven for 45 minutes.

Mrs. Horace Deudney

JIFFY COFFEE CAKE

3/4 c. white sugar	2 eggs, well-beaten
2 c. flour	1/2 c. salad oil
2 1/4 tsp. baking powder	1/2 c. milk
3/4 tsp. salt	1 tsp. vanilla

Sift together sugar, flour, baking powder and salt in small mixing bowl. Combine eggs, oil, and milk and stir into dry ingredients. Add vanilla. Pour into greased and floured 11 x 7 small biscuit pan (or 9 inch square cake pan if taller cake is desired). Sprinkle with crumb topping.

Topping: 1/3 c. brown sugar, 2 T. flour, 1 tsp. cinnamon, 3 T. soft butter or margarine (1/2 c. chopped pecans optional).

Bake in 375 degree oven 30-40 minutes or without nuts bake at 400 degrees 25-30 minutes (the nuts scorch in the hot oven). "Make this coffee cake in time for your second cup of coffee."

Mrs. Herman E. Shoaf

NIGHT BEFORE COFFEE CAKE

2/3 c. shortening or margarine	1 tsp. baking powder
1 c. white sugar	1 tsp. soda
1/2 c. brown sugar	2 tsp. powdered milk (optional)
2 beaten eggs	1/2 tsp. salt
2 c. sifted flour	1 tsp. cinnamon
	1 c. buttermilk

Cream together shortening and sugars. Add beaten eggs. Sift together dry ingredients and add alternately

with buttermilk to creamed mixture. Pour into greased and floured 13 x 9 pan.

Mix together and spread on top: 1/2 c. wheat germ (optional), 1/2 c. brown sugar, 1/2 c. chopped nuts, 1/2 tsp. cinnamon, 1/2 tsp. nutmeg.

Refrigerate until a few minutes before putting into oven at 350 degrees for 30-40 minutes.

"I always make this two to three days before expecting overnight guests. Freezes well."

Mrs. John Brandon

QUICK COFFEE CAKE

1 c. sugar	3 c. flour
1 T. butter	3 tsp. baking powder
1 T. Crisco	1/2 tsp. salt
2 eggs	Grated rind of 1 lemon
1 c. milk	

Combine all ingredients and mix well. After filling pan, sprinkle top with cinnamon and sugar and chopped pecans. Bake 20 minutes.

Mrs. Frank T. Lunn

SOUR CREAM COFFEE CAKE I

1 c. butter	2 c. flour
1 c. white sugar	1 tsp. baking powder
2 eggs	1 tsp. soda
1 tsp. vanilla	1/4 tsp. salt
1 c. sour cream	

Cream butter and sugar until fluffy. Add eggs and vanilla. Beat well. Add dry ingredients and sour

cream in thirds alternately, beginning and ending with flour. Spread half the batter in a greased and floured 13 x 9 x 2 pan. Sprinkle half the topping over batter. Add rest of batter and add rest of topping.

Topping: $\frac{3}{4}$ c. brown sugar, 1 tsp. cinnamon, 1 c. chopped pecans.

Bake in 350 degree oven for 35 minutes.

Miss Grace Carter

SOUR CREAM COFFEE CAKE II

2 sticks butter or	2 $\frac{1}{2}$ c. flour
margarine	1 tsp. almond extract
1 $\frac{1}{2}$ c. sugar	1 c. brown sugar
3 eggs	2 T. cinnamon
1 c. sour cream	$\frac{1}{2}$ c. pecans
1 tsp. soda	
1 tsp. baking powder	

Cream butter and sugar. Add eggs. Sift dry ingredients and add to creamed mixture alternately with sour cream. Combine brown sugar, cinnamon, and nuts. Put a thin layer of batter in the pan and sprinkle with part of the sugar mixture. Add more batter and top with remaining sugar mixture. Bake in 350 degree oven for 25 minutes.

Mrs. Charles E. Fetter

CHRISTMAS STOLLEN

1 c. milk	1/2 c. citron
1/2 c. sugar	1/2 c. glazed cherries
1 tsp. salt	1 1/2 tsp. grated lemon
2 cakes compressed yeast	rind
5 c. flour	1/4 tsp. nutmeg
2 eggs well-beaten	1/4 c. butter
1 c. seedless raisins	1/4 c. sugar
3/4 c. softened butter	1/2 tsp. cinnamon
	Confectioner's frost-
	ing, nuts and fruit
	trim

Scald milk. Add 1/2 c. sugar and the salt. Cool to luke warm. Add yeast and mix thoroughly. Add 1 c. flour and stir until smooth. Cover and let rise until double in bulk. Add beaten eggs, softened butter, fruit and nutmeg and mix well. Add flour to make a dough stiff enough to knead. Let rise again to double in size. Divide in half. Fold dough over and put into loaf pans. Makes two loaves. Spread with soft butter and sugar and bake at 350 degrees for 30-40 minutes. Frost and trim with nuts and fruits.

Mrs. George W. Chandler

TIDEWATER APPLE BREAD

2 c. flour, sifted	2/3 c. sugar
1 tsp. baking powder	2 eggs
1 tsp. soda	1 c. grated unpeeled
1/2 tsp. salt	apples
1/2 stick butter	1/2 c. pecans

Sift together flour, baking powder, soda and salt. Cream butter and sugar. Beat eggs until lemon colored. Beat into creamed mixture. Stir in apples and other

ingredients. Bake in greased loaf pan (8 x 4) at 350 degrees for 55 or 60 minutes. Store bread in tight container overnight before slicing ("if you can make yourself leave it alone that long!")

Mrs. J. F. Canady

BANANA BREAD

1/2 c. margarine	1 tsp. soda
1 c. sugar	1 tsp. salt
3 large or 4 small bananas	1 tsp. vanilla
thoroughly mashed	1 c. chopped nuts
2 eggs, well-beaten	
2 1/2 c. flour	

Cream margarine and sugar; add mashed bananas and eggs. Sift dry ingredients and combine with banana mixture. Add nuts and vanilla. Bake in greased loaf pan 1 hour and 20 minutes (approximately) at 300 degrees.

Mrs. Wiley Baldwin	Mrs. H. J. Newman
Mrs. Annie W. Pinkston	Mrs. Joseph Dudley

(Ed. note: This is a Centenary favorite since ten almost identical recipes were submitted. Variations included Mrs. W. B. Mewborne, Jr.'s addition of 1 c. chopped dates and Mrs. Ralph Stockton, Sr.'s, 1 c. raisins.)

ORANGE NUT BREAD

Peel from 2 large oranges	1 c. chopped pecans
2 1/2 c. sifted flour	2 beaten eggs
1 c. sugar	1 c. milk
3 tsp. baking powder	3 T. melted butter

1 tsp. salt

Chop orange peel fine. Sift together flour, sugar, baking powder and salt. Add orange peel and nuts. Combine other ingredients and add all at once to dry ingredients, stirring until just moist. Pour into greased loaf pan and bake at 350 degrees for 55 minutes or until done. Remove from pan and cool on rack.

Mrs. R. S. Weidman

PRUNE BREAD

2 T. shortening	1 c. cooked prunes
1 c. sugar	1 1/2 tsp. baking powder
1 egg	1/2 tsp. salt
2 c. cooked prune juice	1 c. sour cream
1 c. graham flour	1 tsp. soda
1 1/2 c. white flour	1 c. chopped nuts

Cream shortening, add sugar and beat until light and fluffy. Add beaten eggs. Alternately add prune juice with graham flour. Sift together dry ingredients and add alternately with sour cream in which soda has been dissolved. Add cooked mashed prunes and nuts last. Bake one hour in a moderate oven (about 300 degrees).

Note: 1/2 c. evaporated milk mixed with 1/2 c. cold water, 1 T. vinegar may be used instead of sour cream.

Mrs. Clinton M. Schaum

PUMPKIN-RAISIN-NUT BREAD

1 c. vegetable oil	1 tsp. nutmeg
4 eggs beaten	2 tsp. soda
2/3 c. water	3/4 tsp. cinnamon
2 c. cooked pumpkin	3 c. sugar
3 1/3 c. pre-sifted flour	1/2 c. raisins
1 1/2 tsp. salt	1/2 c. chopped pecans

Preheat oven to 350 degrees. Grease and flour 2 loaf pans.

Combine oil, eggs, water and pumpkin. Sift together flour, salt, nutmeg, soda, sugar and cinnamon. Make a well in dry ingredients and add pumpkin mixture and blend until dry ingredients are moistened. Stir in raisins and pecans. Turn into loaf pans. Bake 1 1/4 hrs.

Mrs. George Holmes

CINNAMON HOT BREAD

1/2 c. sugar	1/2 c. milk
1 1/2 T. butter	1 c. flour
Pinch salt	2 tsp. baking powder
1 egg well beaten	

Cream together shortening and sugar. Beat in salt and egg. Add milk, flour, and baking powder. Pour into well oiled baking pan. (Lined with waxed paper helps!) Sprinkle with topping of 1/2 c. sugar (I prefer brown sugar.) and 1/3 tsp. cinnamon mixed. Bake at 375 degrees for 25-35 minutes.

Mrs. Hoyle Ripple

HOT ROLLS

1 c. milk	3 1/2 to 4 c. flour
1 pkg. yeast	1 tsp. salt
1/4 c. warm water	1/2 c. shortening,
2 1/2 T. sugar	melted
	1 egg

Sponge: Scald milk and let cool. Dissolve yeast in warm water and let stand 5 min. Add 1 tsp. sugar. When milk is cool, stir in dissolved yeast and add enough flour to make soupy. Set aside and let rise 1 hour.

Dough: To above mixture, add remaining salt, sugar, melted shortening and egg. Work in enough flour to handle dough. Work in remainder on board. Grease bowl and store in refrigerator. Take out 1 hour before making into rolls. Bake at 450 degrees.

Mrs. Russell O. Pratt

Similar recipe by Mrs. J. Edwards Holland

BUTTERMILK ROLLS

2 1/2 c. flour	1/4 tsp. soda
2 scant T. sugar	3 T. shortening, mel-
1 tsp. salt	ted
1 tsp. baking powder	1 pkg. yeast
	1 c. buttermilk

Dissolve yeast in lukewarm buttermilk. Do not stir for 5 min. Sift dry ingredients all together. Stir in yeast and buttermilk with melted shortening. Turn on floured board and knead thoroughly using as little flour as possible. Roll out and cut. Dip in melted butter or

margarine; crease in middle and fold. Let rise until double in bulk and bake in oven at 375 to 400 degrees.

"These rolls can be made and baked in an hour in hot weather."

Mrs. J. E. Lindsay

ICE BOX ROLLS

3/4 c. sugar	1 c. cold water
1 c. shortening	2 eggs
1 c. boiling water	6 c. flour
2 yeast cakes	2 tsp. salt

Cream sugar and shortening; add boiling water. Allow to cool. Dissolve yeast in cold water and add to sugar mixture. Add eggs. Sift flour and salt together. Mix yeast mixture into dry ingredients and put in greased pan in ice box. When cold, remove from ice box and make out into rolls. Let rise 3 hrs. Bake in hot oven (450 degrees) for about 10 min. Makes 3 doz. rolls. If dough is too soft and sticky, add more flour.

Mrs. Thomas Lide

BETSY'S ICE BOX ROLLS OR CINNAMON ROLLS

Mrs. Glenn Sawyer

1 pkg. yeast	1 tsp. salt
2 c. luke warm water	2/3 c. shortening,
1 beaten egg	melted
1/2 c. sugar	7 c. flour

Dissolve yeast in water. Add egg, sugar, salt and shortening alternately with flour. Cover and let rise 2 hrs. Punch down and refrigerate. When ready to cook, roll like pie crust on heavily floured board.

Cut into wedges, butter, and roll up. Bake at 350 degrees until brown.

For cinnamon rolls: Roll dough like jelly roll. Sprinkle with brown sugar, cinnamon, melted butter, and chopped pecans. Slice into pinwheels. Put on greased pan and bake at 350 degrees.

Mrs. William A. Lambeth

SWEET REFRIGERATOR ROLLS

2 c. very warm water	1/2 c. instant white
1 stick margarine	potatoes
1/2 c. sugar	1/2 c. non-fat dry
1 1/2 tsp. salt	milk
	1 pkg. dry yeast
	1 egg
	8 c. flour

Put first six ingredients into blender. Mix. Add yeast and mix again. Add egg and remix. Pour mixture into a large bowl and mix in the flour. Work in well. Place in a large, greased bowl; grease top of dough. Cover and refrigerate. When ready to use, take out amount needed. Shape into rolls and place in greased pan. Let rise until double in bulk (about 2 hrs.) Bake at 375 degrees for 15 min. Keep unused dough refrigerated until needed.

Mrs. Paris M. Pepper

HOT ROLLS AND STICKY BUNS

2 envelopes yeast	1 tsp. salt
1 c. scalded milk	Dash nutmeg
3 T. sugar	3 eggs
3 T. shortening (preferably butter)	6 c. flour (approx.)

Dissolve yeast in milk which has cooled to lukewarm. Add remaining ingredients except flour and beat well. Gradually add flour and stir well. Let rise until double in bulk. Knead down and make as many plain rolls as needed. Use remaining dough as follows: Prepare oblong pan with dots of butter, light brown sugar, and chopped pecans until bottom is generously covered. Roll out dough into rectangle, spread with soft butter, sprinkle with cinnamon, currants or raisins and brown sugar. Roll up like jelly roll and cut into 1/2 inch slices. Place cut side down on prepared pan. Cover and let rise until light. Bake at 375 degrees for 15-20 minutes. Turn out of pan onto platter while hot.

Mrs. Mark Depp

DILLY BREAD

1 T. melted butter	2 1/2 c. flour
1 T. minced onion	1 T. sugar
1 tsp. soda	1 pkg. yeast
2 tsp. dill seed	1/4 c. warm water
1 egg	1 c. creamed cottage cheese
1 tsp. salt	

Dissolve yeast in water and let stand 10 min. Pulverize cottage cheese and warm to lukewarm. Combine yeast mixture, cottage cheese, butter, sugar and egg in bowl. Add sifted flour, soda, salt, dill seed and

onion. Let rise until double. Knead. Let rise until double again. Bake at 350 degrees for 30 min. Brush top with butter.

Mrs. William W. Kibler, Jr.

(Editor's note: Dilly bread can be rolled like biscuits and made into buns before rising.)

FRENCH BREAD

2 c. warm water	2 tsp. salt
1 pkg. yeast	5 1/2 c. sifted flour
1 T. sugar	1 egg white, unbeaten
	Soft shortening

Dissolve yeast in warm water. Add sugar, salt and 3 c. flour. Beat until smooth and shiny. Stir in remaining 2 1/2 c. flour. Turn dough on floured board and knead until satiny smooth, 5 to 7 min. Place dough in greased bowl. Grease top of dough with soft shortening. Cover with waxed paper, then clean towel. Let rise until double in bulk, about 1 hr. Punch down. Shape into two balls and let rest for 5 min. With greased palms of hands, roll each ball to form a long slender loaf about 3 in. in diameter. Place loaves 4 in. apart on lightly greased baking sheet. With sharp knife cut gashes about 3/4 in. deep, 1 1/2 in. apart into top of loaf. Cover and let rise until a little more than double in bulk, about 1 hr. Bake at 425 degrees for 30 to 35 min. Remove from oven. Brush with egg white. Return to oven for 2 min. Remove from baking sheet and cool on rack or across top of pans.

Mrs. John W. Wood

OATMEAL BREAD (Cool rise Method)

2 c. rolled oats	3/4 c. warm milk
1/4 c. dark molasses	1 T. salt
1 c. boiling water	2 T. sugar
2 pkgs. yeast	3 T. shortening
1/4 c. warm water	About 5 c. flour

Put oats in a bowl and add molasses and boiling water. Let stand until lukewarm. Sprinkle yeast into warm water and stir until dissolved. Add warm milk, salt, sugar, shortening and 1 c. flour. Beat until smooth. Add oat mixture and beat. Add sufficient flour to make a soft dough. Turn out on lightly floured board and knead for 5 to 10 min. or until elastic. Cover with a plastic wrap and a towel and let rest for 20 min. Punch down. Divide dough in half and roll each portion to make an 8 x 12 in. rectangle. Roll up from 8 in. side first sealing edges. Place in greased 8 1/2 x 4 1/2 in. loaf pans. Brush with salad oil. Cover with plastic wrap. Place in refrigerator for 2 to 24 hrs.

When ready to bake, remove loaves from refrigerator and carefully remove paper. Let stand 10 min. at room temperature. Bake in a 400 degree oven for 35 to 40 min. or until done.

Mrs. C. A. Rhodes, Jr.

WILLIAMSBURG SALLY LUNN BREAD

1 pkg. yeast	1/3 c. sugar
1/2 c. boiling water	3 eggs
1/2 c. cold milk	4 c. sifted flour
1/2 c. margarine	1 tsp. salt

Add milk to boiling water and dissolve yeast (the temperature will be just right for yeast). Cream margarine and sugar. Add unbeaten eggs. Alternately add flour and yeast mixture. Let rise in warm place. Then beat well and pour into heavily greased tube pan. Let rise again before baking in 325 degree oven for 1 hr.

"This can be served hot in wedges as they do in Williamsburg. Brushed with melted margarine on both sides and toasted in the oven, it is simply divine!"

Mrs. E. Bruce Brooks

(Editor's note: Mrs. Robert C. Vaughn uses 2 c. milk in above recipe and bakes it at 350 degrees for 50 min. She advises cutting with a cake breaker, never a knife.)

SATURDAY YEAST BREAD

2 1/2 c. warm water	2 pkgs. yeast
3 T. sugar	6 1/2 c. sifted flour
1 T. shortening	or more
1 T. salt	3/4 c. dry milk

Measure warm water into bowl; add sugar, salt, shortening and yeast. Stir well. Cover and let stand 15 min. Measure flour and dry milk into large bowl and stir in yeast mixture. Add flour so dough is not sticky and knead well. Place in greased bowl and grease top. Cover with damp cloth and place in warm oven to rise. When doubled in bulk, divide into two sections. Knead lightly and place in loaf pans. Let rise again. Bake in 400 degree oven for 35 min.

Mrs. Beverly Jones, Sr.

MUM REED'S YORKSHIRE PUDDING

1 egg	1 c. flour
1/4 t. salt	1 c. milk

Beat egg. Add milk and then flour and salt. Beat until smooth. Pour into a hot pan with a little hot fat and place in a hot oven for about 15 min. (450 degrees). Then lower temperature to 350 degrees for 10 to 15 min. Cut into squares and serve with roast beef. Good poured over cooked sausages and baked. The batter may be made up the night before and left in the refrigerator.

Mrs. Gertrude Clay Reed

GOUGERE

1 c. water	1 c. flour
6 T. butter	4 eggs
1 tsp. salt	1 c. plus 2 T. finely
1/8 tsp. freshly ground	diced Gruyere
black pepper	cheese (or other
	Swiss cheese)

Preheat the oven to 425 degrees. Lightly grease a baking sheet. Place the water, butter, salt and pepper in a saucepan and heat until the butter is melted and the mixture is boiling rapidly. Add the flour to the butter mixture all at once, and continue cooking, stirring until the mixture forms a ball and leaves the sides of the pan clean. Remove the pan from the heat. Beat in the eggs, one at a time, incorporating each thoroughly before adding the next. Stir in all but two T. of the cheese. Place rounded tablespoonfuls of the dough on the prepared baking sheet in the shape of a ring about eight or nine inches in diameter, leaving a space in the

center about 2 1/2 inches in diameter. Sprinkle the dough with the 2 remaining T. of cheese and bake at 450 degrees for 10 min. then reduce to 350 degrees until well puffed and golden brown. Place 1 tsp. of dough beside the ring. Remove this puff first. If it does not fall, the ring is done. Makes eight servings.

Mrs. E. H. Martinat



Candy

editor: Mrs. Duke Willard

ALMOND BUTTER CRUNCH

1 lb. Blue Bonnet
margarine
2 c. sugar

1 lb. semi-sweet choc.
bits
1 lb. finely chopped
blanched almonds

Toast nuts lightly. Combine sugar and butter. Stir over low heat until it melts. Add $\frac{3}{4}$ of nuts and cook to 310 degrees F., stirring constantly. Pour on aluminum foil. Cool. Heat chocolate over hot water until partly melted, remove from heat and stir until melted. Spread $\frac{1}{2}$ of chocolate over top of crunch mixture and sprinkle with half of remaining ground almonds. Cool, invert, and repeat process with remaining chocolate and ground nuts. Break in small irregular pieces.

Mrs. Evelyn Carter

CANDIED GRAPEFRUIT PEEL

Peel from 2 good sized
grapefruit cut into
strips
2 c. sugar
1 $\frac{1}{2}$ c. water

$\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ envelope plain
gelatin
2 T. cold water

Place peel strips into enough water to cover. Boil 15 minutes. Drain and repeat process twice more. Cook together sugar, water, drained peel, and salt slowly in an open kettle until syrup is quite heavy. Watch carefully since it may stick and burn. Just before the syrup is quite cooked away, remove from heat and stir in the gelatin which has been dissolved in the cold water. Let peel stand in syrup until cool. Roll in granulated sugar.

Mrs. Harold Longfellow

EDITH'S CARAMELS

1 c. sugar	1 c. light cream
3/4 c. dark Karo syrup	1/2 c. broken pecans
1/2 c. butter	1/2 tsp. vanilla

Combine sugar, corn syrup, butter, and half of the cream in a saucepan. Bring to a boil. Add the remaining cream and cook slowly until a small amount makes a hard ball in cold water. (240 degrees F.) Remove from heat, add nuts and vanilla. Pour into an 8 inch square pan. When cool cut into small squares and wrap in wax paper.

Mrs. Richard L. Shoemaker

DIVINITY DROPS

2 1/3 c. sugar	2 egg whites
2/3 c. light corn syrup	1/2 c. Brazil nuts
1/2 c. water	or walnuts
1/4 tsp. salt	1/2 tsp. vanilla

In a 2-qt. saucepan combine first 4 ingredients, stirring well, and cooking over low heat until sugar is dissolved. Cover pan and bring to a boil. Boil 1 min., then remove cover. Cook slowly until 265 degrees F. or 'til a little in cold water forms an almost brittle ball. Meanwhile in large electric mixer bowl beat the egg whites at high speed until they are stiff. Slowly pour syrup over whites. Continue beating until mixture loses its gloss and small amount dropped from a spoon will hold its shape. Stir in nuts and vanilla. Drop by teaspoons on greased shallow dish or pan. Place half of nut in center of each piece.

Mrs. C. H. Underwood

ENGLISH TOFFEE - Ruth Nash

1 lb. sugar	pinch of salt
1 lb. butter	2 6oz. bags chocolate
1/2 lb. chopped pecans	bits
2 T. light Karo syrup	1/2 lb. pulverized pe- cans

Place sugar, butter, pecans, and Karo syrup in a saucepan. Keep on low heat stirring constantly until butter and sugar have melted. Increase heat and cook rapidly continuing to stir until candy has reached 310 degrees F. on candy thermometer. (wait as long as possible to insert thermometer) Pour in flat buttered pan, spread out into a thin sheet. Let cool and get hard. In the meantime melt one small package chocolate bits. Spread over candy. Press half of pulverized nuts into the chocolate firmly so that they stick. When this is hardened, turn candy over and repeat the process with the other package of chocolate bits and remainder of pulverized nuts. Let this harden and break. Yield: 40 to 50 pieces.

Mrs. Harry L. Reed

APRICOT FUDGE

2 1/4 c. sugar	1/8 tsp. salt
1/2 c. evaporated milk	1 tsp. vanilla
1/3 c. hot water	1 c. chopped, dried
1 T. light corn syrup	apricots
	1 c. chopped pecans

Combine sugar, half of milk, and half of water, corn syrup, and salt in a saucepan. Stir until well blended. Bring to a boil over moderate heat. Boil 5 minutes. Add remaining milk and water. Continue cooking to the soft ball stage. Remove from heat. Add vanilla,

apricots, and pecans. Beat until thick and creamy. Pour into well greased 8 x 8 x 2 in. pan. Chill and cut into squares. This may also be dropped by teaspoonfuls onto wax paper. This recipe does not make a big amount, but don't double it unless you want a leathery mess! Make it twice if you want more.

Mrs. James C. Parker, Jr.

AUNT MAUDE'S DIVINITY FUDGE

2 1/2 c. sugar	1 c. nuts or
1/2 c. light corn syrup	1 c. chopped candied
1/2 c. water	cherries (optional)
2 egg whites	1 tsp. vanilla

Cook sugar, syrup, and water until it spins a heavy thread (245 degrees F.) Pour half of this mixture over stiffly beaten egg whites. Continue beating this. Cook other half of syrup until it spins a spider web (265 degrees F.). Continue beating first mixture as this syrup is poured over it. Beat well and add flavoring, nut or cherries as desired.

Mrs. Jack Millar

CHOCOLATE FUDGE I

2 sq. unsweetened choco-	2 T. butter
late	1 tsp. vanilla
1 6-oz. can Carnation milk	1 c. chopped pecans
2 c. sugar	
Dash of salt	

Add cut-up chocolate to milk and place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt and stir until sugar is

dissolved and mixture boils. Continue cooking without stirring until a small amount of mixture forms a very soft ball when dropped into cold water. Remove from heat. Add butter and vanilla. Cool to lukewarm (110 degrees F). Beat until mixture begins to thicken. Add chopped nuts and mix well. Pour at once into greased pan or dish.

Mrs. C. H. Underwood

CHOCOLATE FUDGE II

Old recipe. Never topped. Easy to divide recipe.

3 c. sugar	1 T. butter
3 T. dark Karo syrup	1 tsp. vanilla
1 c. milk	nuts (optional)
4 1/2 oz. baking chocolate	

Mix sugar, syrup, milk, and shaved or chipped chocolate well in heavy pan. Use spatula to get all off sides of pan. Cook without stirring until a little mixture forms soft ball when dropped in cold water. Add butter during cooking time. Remove from heat, add vanilla, and cool. Beat until swirls form. Put in buttered pan. Cut at any time.

Mrs. Hoyle Ripple

KNEADED CHOCOLATE CREAM FUDGE

3 c. sugar	1 1/2 c. milk
1/2 c. cocoa	1 tsp. vanilla
1/8 tsp. salt	4 T. butter

Combine sugar, cocoa, salt, and milk in large, heavy saucepan. Stir only enough to loosen sugar from bottom of pan. Cook over medium heat stirring slightly until mixture comes to a boil. Continue cooking

without stirring to 236 degrees F. On very humid days it may need cooking to 238 degrees F. Remove from heat and cool to about 160 degrees F. Add vanilla and butter. Beat until mixture thickens. Pour out on greased, flat surface and knead until it resembles chocolate dough. Individual pieces may be formed by hand with a pecan half pressed on top, or mixture may be pressed into greased pan with chopped pecans pressed on top if desired.

Mrs. Duke C. Willard

GLAZED ORANGE PECANS

1 1/2 cups sugar	1/2 T. orange rind
1/4 cup water	pinch of salt
3 T. orange juice	3 cups pecans

Cook sugar, water, and orange juice until it forms a soft ball. Add orange rind and nuts. Stir just until cloudy and drop on wax paper.

Katherine Anderson, M.D.

PEANUT BRITTLE

2 c. sugar	1/4 tsp. salt
1 c. light corn syrup	1 tsp. soda
1 c. water	1 T. butter
1 1/2 c. raw peanuts	

Combine sugar, syrup, and water in a heavy saucepan stirring only until sugar is loosened from bottom of pan. Cook without stirring to 236 degrees F. Add peanuts and salt. Continue cooking, stirring constantly to 295 degrees F. Remove from heat. Add soda and butter. Stir until well mixed, and an amber color develops. Pour on buttered surface. Cool completely. Break up into uneven pieces.

Mrs. Duke C. Willard

PULLED MINTS

2 c. sugar	3/4 stick butter
3/4 c. water	oil of peppermint
1 tsp. vinegar	food coloring

Cook sugar, water, vinegar, and butter together in a heavy saucepan to 258 degrees F. without stirring. Pour onto cold, lightly greased marble slab. Drop on flavoring (5-6 drops) and coloring (2-3 drops) as desired. Let it cool somewhat, but not too long. Pick it up and pull fast until it loses its gloss and is hard to pull. Stretch out on wax paper and cut with scissors. Allow to cream in an air-tight container.

Mrs. A. A. Moser

UNCOOKED MINTS

4 T. butter	2 T. hot water
1 lb. Confectioner's sugar - 10x	10 drops Oil of Pep- permint

Have butter at room temperature. Mix together all ingredients and form into ball and knead until well mixed. Divide and color if desired. Roll to desired thickness, between waxed paper. Cut with fancy cutters.

Mrs. Henry I. Newsome



Cakes *and* Icings

editor: Mrs. Henry Allen

Not enough batter to fill all wells in muffin tin?
Then, pour water into the empty ones to prevent them
from turning brown during baking.

Clean flour sifters by wiping well with a damp cloth.
If immersed, the remaining flour will become a paste
and clog the screen.

When taking a cake on a picnic, sprinkle waxed paper
with powdered sugar before wrapping cake. The frost-
ing will then stick to the cake instead of the paper.

Cakes should be stored in a closely covered tin cake
box.

A cut apple placed in the cake can will keep the cake
fresh longer.

FRESH APPLE CAKE

3 eggs	'	
1 1/2 c. Wesson oil (or Mazola)	'	Beat
2 c. sugar	'	
3 c. flour (all-purpose or cake)	'	
1 tsp. salt	'	Sift and add to
1 tsp. soda (baking)	'	above
1 tsp. cinnamon	'	
2 tsp. vanilla	'	
3 c. raw apples, cut fine	'	Stir with big spoon and
1 c. pecans	'	add to above
1 c. angel flake coconut	'	
(or fresh or frozen)		

Bake at 350 degrees for 45 min. to 1 hr. (test with tooth-pick) in lg. tube pan.

FROSTING

1 stick margarine
 1 c. light brown sugar
 1/4 c. milk

Bring to rolling boil, cut burner off, and let set 2 min., then pour over cake.

Mrs. Herbert G. Eidson, Jr.

APPLESAUCE CAKE I

2 1/2 c. hot fresh applesauce	1 c. nuts
2 c. sugar	4 c. sifted flour
1 c. shortening	1 tsp. cloves
4 tsp. baking soda	1 tsp. nutmeg
1 c. raisins	1 tsp. cinnamon
1 c. dates, chopped and pitted (or 1 c. mixed fruit)	1/2 tsp. salt

Cream shortening and sugar. Add soda to hot applesauce - mix with creamed sugar. Slowly beat in other ingredients, mixing well. Bake at 325 degrees in large loaf pan or angel food cake pan for 1 hr., 15 min. or until straw inserted comes out clean.

Mrs. Thad Royal

APPLESAUCE CAKE II

Cream: 1/2 c. shortening
1 c. sugar
Add: 1 c. applesauce
Mix: 1 c. chopped seeded raisins
1/4 c. flour
Sift: 2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. salt

Add dry ingredients to first mixture, beat just enough to blend. Add raisins. Pour into medium sized greased and floured tube pan. Bake at 350 degrees for 1 hour. I always add 1 c. chopped pecans.

Mrs. C. H. Underwood

APRICOT NECTAR CAKE - Men Love It!

1 box Duncan Hines yellow cake mix
4 eggs (or 3)
3/4 c. apricot nectar
3/4 c. Wesson Oil
2 T. lemon extract

Bake at 325 degrees in an oiled and floured angel cake pan for 40-50 minutes. Cool five minutes. Remove from pan. Then poke little holes all over top and pour over a mixture of:

2 cups powdered sugar
2 lemons (grated rind and juice)
1 T. butter flavoring - Adams' or Sauers

Mrs. B. Edward Ritter

APRICOT UPSIDE-DOWN CAKE

1/2 c. butter
3/4 c. sugar
1 egg, beaten
1/2 c. milk
1 tsp. vanilla
1 can apricot halves
1 1/4 c. sifted flour
1/4 tsp. salt
1 1/4 tsp. Baking powder
1/2 c. brown sugar
(firmly packed)

Cream $\frac{1}{2}$ the butter, gradually adding white sugar. Combine egg with milk and vanilla - add alternately with sifted dry ingredients, beating until smooth. Melt remaining butter in heavy frying pan (measuring 10-in. across). Sprinkle brown sugar over bottom of pan and arrange fruit over this, cut side up. Over this, pour the batter, spread smoothly and bake for 45 min. at 300 degrees. Loosen cake from sides of pan with spatula and immediately invert onto serving plate. Serve warm with whipped cream.

Mrs. Clinton M. Schaum

BANANA CUPCAKES

$\frac{1}{2}$ c. butter	1 tsp. baking powder
1 $\frac{1}{2}$ c. sugar	$\frac{3}{4}$ tsp. soda
2 beaten eggs	$\frac{1}{4}$ c. sour milk
2 c. flour	1 c. mashed banana
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla

Cream butter and sugar. Add eggs and beat. Add sifted dry ingredients with milk. Add bananas and vanilla and mix. Fill greased muffin tins. Bake at 375 degrees for 20 min. Frost with Lemon Frosting.

LEMON FROSTING

Cream $\frac{1}{3}$ c. butter and 2 c. powdered sugar. Add 3 T. mashed banana and 1 T. lemon juice. Mix until smooth.

Mrs. Robert H. Vaughn

BLACK ANGEL CAKE

1 egg	$\frac{1}{3}$ cake Baker's unsweetened
$\frac{1}{2}$ c. milk	chocolate
$\frac{1}{2}$ c. sugar	

Cook until thickened; let cool while making cake as follows:

1 c. sugar	2 c. flour
$\frac{1}{2}$ c. butter, creamed	$\frac{1}{2}$ tsp. soda, dissolved
2 eggs, beaten separately	in milk (do not use
$\frac{1}{2}$ c. milk	any cream of tartar)
	$\frac{1}{2}$ tsp. vanilla

Mix batter thoroughly, add chocolate paste and beat well. Bake in two layers - 350 degrees for 35 min. or until tests done.

SEAFOAM FILLING

3 c. brown sugar

3/4 c. water

Boil together until it threads in cold water. Add 1 tsp. vinegar and 1 tsp. vanilla. Pour over beaten whites of 2 eggs and beat ten min. Spread.

Any desired filling may be used but this one seems to go with this cake.

Misses Emily & Bernice Payne

BLACK WALNUT CAKE

1 c. butter

1/2 c. Crisco

3 c. sugar

5 eggs

1 c. milk

3 c. flour - all purpose

1/2 tsp. baking powder

1 tsp. vanilla

1 c. black walnuts

Cream butter, Crisco, and sugar well. Beat eggs in one at a time. Add vanilla. Mix well. Add sifted dry ingredients, alternately with milk. Mix well and fold in walnuts. Bake 1 hr. at 350°; reduce heat to 250° and bake 30 more min.

Miss Cloyce Woody

CARROT CAKE

1 1/2 c. Mazola Oil

2 c. sugar

4 eggs

2 c. flour

2 tsp. soda

1 tsp. salt

2 tsp. cinnamon

1/2 c. chopped nuts

3 c. grated carrots

Grate carrots on coconut grater. Beat eggs and add sugar and oil. Sift dry ingredients together and add carrots and nuts. 3 layers at 350° for about 35 min.

ICING

3/4 c. butter

8 oz. pkg. cream cheese

1 box sifted powdered
sugar

2 tsp. vanilla

1/2 c. chopped nuts

Mix with enough milk to make of proper spreading consistency.

Mrs. C. S. Mann

CHEESE CAKE - QUICKIE

1 pkg. lemon jello	1 c. sugar
1 C. boiling water	1 tsp. vanilla
2 T. lemon juice	1 lg. can evaporated milk,
1 pkg. cream cheese (8 oz)	chilled & whipped

Dissolve jello in boiling water. Add lemon juice. Cool. Cream together cheese, sugar and vanilla. Add jello & mix well. Fold whipped canned milk into jello mixture. Pour into crust made with: 20 graham crackers crushed, 1/2 c. butter softened, 2 tsp. powdered sugar. Mix and press into pyrex dish. Reserve some crumbs to sprinkle over top. Chill several hours.

This recipe was given to me by Mrs. Gene Little.

Mrs. Kenneth Moser

LUSCIOUS CHEESE CAKE

Crust: 1 1/4 c. graham cracker crumbs
1/3 c. melted butter or margarine
1 T. sugar

Combine and press firmly into the bottom of a deep 9 or 10 in. spring form pan.

Filling: 1 lb. cream style cottage cheese
1 lb. cream cheese
1 1/2 c. sugar
4 eggs, well beaten
1 tsp. vanilla
3 T. cornstarch
3 T. flour
1/4 lb. butter, melted and cooled
1 pt. dairy sour cream
Juice of 1/2 lemon

Sieve cottage cheese or beat in mixer until smooth and creamy. I beat it. Add cream cheese and continue beating until quite smooth. Add remaining ingredients and beat until light and fluffy. Turn into pan. Bake at 325 degrees for 1 hour and 20-25 min., or until firm around edges. Turn off heat and let stand in oven for 2 hrs. with door closed. Remove, cool and chill.

Mrs. Hugh Beam

SOUR CREAM CHEESE CAKE

Crust: 1 T. sugar
1/4 lb. butter
18 graham crackers

Mix together and press into bottom and sides of 12" x 7" x 2" casserole.

Filling: 1 lb. cream cheese
1/2 c. sugar
3 eggs
1 tsp. vanilla

Beat at low speed until smooth. Pour into crust and bake 20 min. at 375 degrees.

Topping: 1 pt. heavy sour cream
1/3 c. sugar

Mix together with spoon. Top cheese cake. Bake 10 min. at 375 degrees. Cool before serving. This is my very favorite recipe.

Mrs. Thomas W. Chlosta, Jr.

Variation:

Filling: 1/2 lb. cream cheese
1 T. lemon juice
2 eggs
Topping: 2 T. sugar
1/2 tsp. vanilla

Mrs. J. Edwards Holland

CHOCOLATE CAKE

This is a delicious, moist chocolate cake that is quick and easy to make when time is important.

Mix: 2 c. flour and 2 c. sugar in bowl.

1 c. water ' in pan, boil 1 min stirring con-
1 stick butter ' stantly
1 c. Wesson oil '
4 T. cocoa '

Pour cooked mixture over flour and sugar and add:

1/2 c. buttermilk
2 eggs
1 tsp. soda
dash salt

Bake in large pan such as bottom of broiler pan which has

been greased and floured...(Does not work for layer cake)
for 30 min. or until firm at 350 degrees.

ICING

Bring to boil: 4 T. milk 1 stick butter
4 T. cocoa 1 tsp. vanilla

Add to box of confectioners sugar. Spread on hot cake in pan.

Mrs. J. Donald Hall

CHOCOLATE CHIP DATE NUT CAKE

1 pkg. (6-oz) dates 1 tsp. soda
1 c. boiling water
Combine and cool.

1 c. sugar 1 3/4 c. plain flour sifted
1 stick margarine with 2 T. cocoa & pinch
2 eggs beaten of salt
1 tsp. vanilla

Add date mixture and mix. Pour into 12" x 12" pan - sprinkle
with 1 c. nuts and 1 (6-oz.) pkg. chocolate chips. Bake at
325 degrees for 25 min.

Mrs. John W. Hoffmann

CHOCOLATE UPSIDE DOWN CAKE

1 c. flour 2 tsp. baking powder
3/4 c. sugar 1/4 tsp. salt
2 T. cocoa
Mix thoroughly; add 1/2 c. milk. Add:
2 T. melted butter 1/2 c. nut meats
1 tsp. vanilla

Stir and pour this batter into a greased and floured 1 1/2
qt. casserole.

Top with this mixture:

1/2 c. white sugar 1/2 c. brown sugar
2 T. cocoa 1/4 tsp. salt

Sprinkle above mixture over batter. Pour 1 c. cold water
slowly over top. Bake at 350 - 375 degrees for 30-35 min.
Serve with ready-made sauce in bottom of casserole. Can
also be served with whipped cream.

Mrs. Thomas A. McKenzie

DELICATE CHOCOLATE CAKE

2 eggs	3 tsp. baking powder
cream	2 sq. Bakers chocolate
1 c. sugar	pinch of salt
3/4 c. flour	1/2 tsp. vanilla (optional)

Drop eggs into measuring cup and fill cup with cream. Beat hard with rotary beater. Add sugar and beat again. Add flour sifted with baking powder. Beat well. Add melted chocolate and pinch of salt and vanilla if desired. Bake in 8" x 8" greased pan in a slow oven 275 degrees for 30-40 min. Makes a small square cake. Sprinkle a little confectioners sugar on top after removing from oven. Serve warm.

Mrs. Frank Lunn

GERMAN'S SWEET CHOCOLATE CAKE

1 bar (4 oz) Baker's German sweet chocolate	1 tsp. vanilla
1/2 c. boiling water	2 1/4 c. sifted cake flour
1 c. butter or margarine	1/2 tsp. salt
2 c. sugar	1 tsp. baking soda
4 egg yolks, unbeaten	1 c. buttermilk
	4 egg whites, beaten stiff

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites. Pour into 3 deep 8" or 9" layer pans, which have been well greased and floured. Bake in moderate oven (350 degrees) for 30-40 min. Cool in pan at least 15-20 min. before turning out to cool.

Use your favorite icing. I usually use Chocolate Cream Icing

CHOCOLATE CREAM ICING

2 oz. pkg. cream cheese at room temperature	1 T. vanilla
1/4 c. whole milk or 1/2 and 1/2 cream	1 pkg. powdered sugar
dash of salt	2 oz. Baker's chocolate melted

Beat all together and spread on cooled cake. Add milk or cream, or strong black coffee to make spreading consistency.

Mrs. J. Hilliard Bost

VARIATION OF GERMAN'S SWEET CHOCOLATE CAKE

Filling and Icing for German's sweet cake

1 pt. whipping cream	1 c. sugar
(not whipped)	1 c. chopped pecans
1/4 lb. butter	1 c. Angel Flake Coconut
3 egg yolks	

Mix all but nuts and coconut. Cook until it begins to thicken, about 12 min., will thicken more as it cools.

This recipe copied from The Raleigh News & Observer - June 13, 1958.

Miss Mamie L. Speas

SHEET CHOCOLATE CAKE

Easy, cheap, stays moist for a long time (if you can keep it)

Cream: 1 stick margarine

1 c. sugar

Add: 4 eggs - 1 at a time and beat well

Fold in: 1 c. flour

1/4 tsp. salt

1 1/2 tsp. baking

1 tsp. vanilla

powder

1 can chocolate syrup

Bake in 9" x 12" x 2" pan in 350 degree oven for 30 min.

Ice while still warm with:

1/2 stick margarine

3 oz. evaporated milk

1 c. sugar

Boil for 3 min. then stir in 1/2 c. chocolate morsels.

You will be surprised that this icing is icing and not a glaze.

Dr. Katherine Anderson

Mrs. C. H. Howerton

CRANBERRY NUT CAKE

3 c. sifted all-purpose
flour

1/2 c. milk

2 1/2 tsp. baking powder

2 c. cranberries, coarsely
chopped

1/2 tsp. salt

1 c. coarsely chopped pecans
or walnuts or

1 c. shortening, softened
to room temp.

1 c. slivered Brazil nuts
or blanched almonds

1 1/2 c. sugar

4 eggs

Sift together flour, baking powder and salt. Beat shortening until creamy. Add sugar gradually, beating all the time.

Continue beating mixture until light and fluffy. Add eggs, one at a time, beating well after each addition. Add sifted dry ingredients alternately with milk to egg mixture, beginning and ending with dry ingredients. Beat only long enough after each addition to blend ingredients. Fold in cranberries and nuts. Turn batter into greased and floured 10-in. tube pan. Bake in preheated 350 degree oven for 80 min. or until cake tester comes out clean. Remove cake from oven and allow it to stand in pan on wire cake rack for 5 min. Unmold cake onto wire rack and allow to cool completely.

CRANBERRY FROSTING

Combine 1/2 c. cranberries and 1/4 c. water in small saucepan. Cook over moderate heat, stirring occasionally, until berries pop. Remove from heat and allow to cool. Strain or mash cranberries through a collander. Beat 4 T. soft butter until creamy. Add 4 c. sifted confectioners sugar alternately with 1 T. lemon juice, beating just long enough to blend ingredients. Stir in cooled cranberry mixture and the finely grated rind of 1 lemon. Makes enough frosting to ice 1 10-in. cake.

This is a beautiful cake to use for a Valentine party.

Mrs. Robert Bradford

CRUSTY CAKE

Cream together 1 cup Crisco and 2 cups fine white sugar. Add alternately 6 whole eggs, 2 cups plain flour that has been sifted 3 times then measured, 1/2 tsp. salt and 1 1/2 tsp. vanilla. Preheat oven to 250 degrees. Put batter in large tube pan that has been greased and floured. As you put the cake in the oven turn temperature to 325 to bake. Let it bake 1 hour and 10 minutes without opening the oven door to peek. When done remove from oven and let stand in pan 10 minutes on a cake rack then remove from pan.

Mrs. Gene Little

DEVIL'S FOOD CAKE

2 sqs. baking chocolate
(melted)

1 egg yolk, mixed well into 1/2 c. sweet milk

Cook until thick - remove from stove.

Add: 1 c. sugar

2 T. butter

1/2 c. milk in which you have dissolved:

1 heaping tsp. soda

1 1/2 c. cake flour, sifted

1 tsp. vanilla

Beat well and pour into sq. cake pan. Bake at 350 degrees for 35-40 min.

ICING

1 egg white beaten stiff

1/2 box powdered sugar or just enough to be spreading consistency.

Add: 3 T. soft butter

1 tsp. vanilla.

Mrs. Wally Dunham

DATE NUT CAKE

Mix: 2 pkg. chopped dates

2 c. boiling water

2 tsp. soda

Let stand until cool.

Add: 2 T. melted butter

2 unbeaten eggs

2 tsp. vanilla

2 c. chopped nuts

1/2 tsp. salt

3 c. sifted flour

2 c. sugar

Stir thoroughly. Bake in tube pan at 350 degrees for 1 hr. or until done.

Mrs. Norman Duncan

FRUIT CAKE I

2 c. white sugar

1 lb. chopped raisins

1 c. butter

1 tsp. cloves

1 1/3 c. chopped walnuts

1 tsp. nutmeg

(may use pecans or English walnuts but black

1 tsp. cinnamon

walnuts are best.

1/2 box coconut

4 c. flour

5 slices candied pineapple

2 c. apple sauce

1/2 lb. candied cherries

2 tsp. soda

2 tsp. baking powder

Mix flour, soda, baking powder, cloves, nutmeg, cinnamon,

nuts and fruit. Cream sugar and butter. Add applesauce, then mix all together. Bake 2 1/2 hrs. at 350 degrees.

Mrs. Boyd E. Ritter

FRUIT CAKE II

Makes nice individual ones

2 1/2 c. sugar	1 tsp. nutmeg
4 c. flour	1 tsp. cinnamon
1 lb. butter	2 tsp. lemon extract
1 tsp. salt	10 eggs
2 tsp. baking powder	1 scant cup pineapple juice

Cream butter and sugar. Add eggs 1 at a time and beat well. Blend in flour, spices, salt, baking powder. Add pineapple juice. Pour over fruits.

Cut well:

1 lb. green pineapple	2 boxes white raisins
1 lb. red pineapple	3 lbs. shelled pecans
1 lb. broken red cherries	2 lb. mixed fruit

Bake 1 hour in 250-300 degree oven.

Mrs. A. C. Keels

ENGLISH FRUIT CAKE

1 lb. butter	1/2 lb. candied citron
1 lb. sugar	1 c. black walnuts
4 1/2 c. flour	1 c. Eng. walnuts
1 doz. eggs	1 c. pecans
2 boxes muscat raisins	1 c. molasses
1 lb. box of dates	1/2 c. strong coffee
1/2 lb. figs	1/2 c. orange juice
3/4 lb. candied red cherries	4 tsp. allspice
	2 tsp. nutmeg
1/2 lb. candied orange peel	2 tsp. mace
1/2 lb. candied pineapple	4 tsp. cinnamon
1/2 tsp. soda	

Chop nuts, fruit in small pieces. Cream butter, add sugar. Beat eggs, mix with orange juice, coffee, molasses. Sift flour with soda, spices. Mix with fruit and nuts, which you coat with flour. Add liquid mixture with butter and sugar until all is mixed. Bake in 2 lg. tube pans and 2 sm. ones, lined with grease and floured brown paper.

Bake at 270 degrees for 4 1/2 - 5 hours. Put a pan of water in bottom of oven, to keep cakes moist. Reserve some candied pineapple, cherries, and nuts to decorate when cakes are about half done.

Mrs. B. W. Roberts, Sr.

WHITE FRUIT CAKE

1 lb. sugar	1 1/2 lb. crystallized pine-
1 lb. flour	apple
1/2 lb. butter	1 box white raisins
1 c. juice (scant)	1 lb. pecans, broken
8 egg whites	1/2 lb. white citron, cut up
2 tsp. baking powder	1/2 lb. red crystallized
1 tsp. lemon extract	cherries
1 tsp. vanilla	1 med. coconut, grated

Cream butter and sugar. Sift dry ingredients, add alternately with juice and flavoring. Fold in beaten egg whites, fruits and nuts. Pour into tube or loaf pans and bake in 275 degrees oven for 4 hours.

Miss Mary Kate Dixon

WHITE FRUIT CAKE - Mrs. Shore

4 c. pecans	1 1/2 c. butter
2 c. English walnuts	1 1/2 c. sugar
2 c. candied pineapple	3 eggs
2 c. candied cherries	2 T. plus 1 tsp. lemon
1 1/2 c. white raisins	flavoring
light corn syrup	3/4 tsp. baking powder
red and green candied	3 c. flour
cherries	

In a large bowl combine pecans, walnuts, cherries, pineapple, and raisins. Toss with 1 c. of the flour. Cream butter and sugar; add eggs one at a time and beat. Stir in lemon flavoring. Sift flour and baking powder. Add 1/3 at a time to sugar-butter mixture. Add batter to fruit. Pour into 10" tube pan. Cover lightly. Bake over a shallow pan of hot water 2 1/2 hrs. at 300 degrees. Cover top with green and red cherries. Before serving cover cake with light corn syrup.

Mrs. James Malcolm

FRUIT COCKTAIL CAKE

2 eggs	2 c. flour	'
1 1/2 c. sugar - Beat, add	2 tsp. soda	' Sift
1/2 c. Wesson oil	1/4 tsp. salt	'

Mix first 3 ingredients and add dry ingredients. Add 1 can fruit cocktail (#303) and mix well. Bake 40 min. at 350 degrees, in 16" x 10 1/2" greased pan or pyrex dish.

ICING

1 stick butter	Boil 1 min., add tsp. van-
3/4 c. sugar	illa
1/2 c. condensed milk	Pour over hot cake
	Serve warm.

Mrs. J. W. Bowman

GRAHAM CRACKER CAKE

2 sticks margarine	1 tsp. vanilla
2 c. sugar	2 tsp. baking powder
1 c. milk	1 c. coconut
5 eggs	1 sm. can crushed pine-
1 1 lb. box of crushed	apple (drained)
Graham Crackers	
1 c. nuts	

Mix and bake in tube pan at 350 degrees for 1 hour.

ICING

1/2 c. butter
1 box Powdered sugar
Juice from drained pineapple

Mrs. M. G. Ferebee

GINGERBREAD - My Best

Pour 1/2 c. Grandma's Molasses over 1 c. sugar. Add 1/2 c. melted lard, 2 eggs, 1 tsp. each of salt, ginger, nutmeg and cinnamon. Beat well. Add 2 c. flour and 2 tsp. soda. Beat well. Add 1 c. boiling water. Bake in 350 degrees oven for 30-40 minutes. It is well to line a pan, which is about 9x14, with foil standing up on all sides. Grease the foil well. This will be a very thin batter but bakes into a delicious moist dessert. Serve with whipped cream or sauces.

Mrs. Roger Thomasson

LAYER CAKE
(3 9-inch or 2 10-inch layers)

2 sticks margarine (Mrs. Filbert's)
1/2 c. Crisco
2 3/4 c. sugar
5 eggs (use two yolks; 5 whites, beat & add last)
3 c. flour (sifted)
1 c. sweet milk
1/2 tsp. salt) Add to flour when sifting
1/2 tsp. baking powder)
2 tsp. vanilla

Cream margarine and Crisco. Add sugar, little at a time and cream well. Add vanilla. Add 2 egg yolks and mix well. Add flour and milk alternately, beginning and ending with flour. Fold in beaten egg whites. Pour into well greased and floured cake pans. Bake in 350 degree oven for 25 min. or until done.

CHOCOLATE ICING

1 lb. 8 oz. 4-X sugar (sift) 1 T. Crisco
4 T. cocoa (sift with sugar) 1/4 tsp. salt
1 tsp. vanilla Evaporated milk
1 stick margarine

Cream margarine and Crisco. Add sugar, little at time, and continue beating. Add salt and flavoring and enough milk (little at a time) until icing is smooth and creamy. Turn layers upside down and cover with icing. A prized recipe.

Mrs. Henry P. Smith

LEMON-COCONUT CAKE

Cake:

1 c. butter or margarine	3/4 tsp. salt
1 3/4 c. sugar	4 tsp. baking powder
6 egg whites	3/4 c. milk
3 c. sifted cake flour	1/2 c. water
	1 tsp. vanilla

Cream butter; gradually add sugar, creaming together until light and fluffy. Add egg whites, two at a time, beating well after each addition. Sift together cake flour, salt and baking powder. Combine milk, water, and vanilla. Add sifted dry ingredients to creamed mixture alternately with

liquid, beginning and ending with dry ingredients. Beat smooth after each addition. Pour batter in two greased and floured 9" cake pans. Bake in moderate oven (350 degrees) 30-35 min. or until cake tests done.

Lemon Filling:

8 slightly beaten egg yolks	1/3 c. lemon juice
1 1/2 c. sugar	4 T. butter or margarine
1 tsp. grated lemon peel	

Blend egg yolks with sugar, lemon peel, juice and butter. Cook over very low heat, stirring constantly until very thick. Cool thoroughly. When cake has cooled, spread filling between layers.

Fluffy Frosting:

2 egg whites	1/3 c. water
1 1/2 c. sugar	1/8 tsp. salt
2 tsp. light corn syrup	1 tsp. vanilla
	Shredded coconut

In top of double boiler, combine egg whites with sugar, corn syrup, water and salt; beat well with beater. Place over, but not touching, boiling water. Cook about 7 min., beating constantly until stiff peaks form. Remove from heat; add vanilla and beat 2 min. more. Frost cake and garnish with coconut.

Mrs. Dayton M. Todd

LEMON-SPICE CAKE

1 box Pillsbury spice cake mix	1 c. water
4 eggs	1 box instant Lemon Pudding mix
1/2 c. oil	

Put all together in bowl - mix for 4 min. Bake in tube pan at 350 degrees for 50 min. (Don't open oven door.)

ICING

Juice of one lemon mixed with powdered sugar. Pour over cake.

Mrs. Larry Slawter

LOAF CAKE

1/2 lb. butter) Cream together
1/2 c. Crisco)
Cream: 3 c. sugar with butter and Crisco
Add: 5 eggs, one at a time
Sift: 3 c. flour, 1/2 tsp. baking powder, pinch of salt
(3 times)
Add: 1 c. milk alternately with flour to creamed mixture
If desired add: 1 tsp. vanilla
1/2 lemon juice
Bake at 325 degrees for 1 hr.-15 min. (preheat for 5 min.)
Do not open oven door until time is up.

Mrs. C. B. Pulliam

MARBLE CAKE

4 eggs beaten	1/2 tsp. baking powder
2 c. sugar	1/2 tsp. soda
1 c. soft butter	1/2 tsp. lemon
1 c. buttermilk	1/2 tsp. vanilla
3 c. sifted cake flour	3 or 4 heaping tsp. cocoa
pinch of salt	1/4 tsp. cinnamon (scant)

Mix butter and sugar. Beat thoroughly. Add eggs and cream until mixture is fluffy. Sift together, flour, salt and baking powder. Mix alternately with milk to which soda has been added, beginning and ending with flour. Remove half of batter. To remainder add cocoa and cinnamon. Mix thoroughly. Pour 2 batters alternately into 3 greased and floured cake pans. Bake at 350 degrees for 25-35 min. or until cake will spring back when pressed with fingers. Use white icing.

Mrs. Harry L. Reed

MIAMI BEACH BIRTHDAY CAKE

1 6-oz. pkg. semi-sweet chocolate morsels	1/2 c. butter
1/2 c. graham cracker crumbs	1 1/2 c. plus 2 T. sugar
1/3 c. melted butter	2 eggs
1/2 c. chopped walnuts	1 tsp. vanilla
2 c. regular sifted flour	1 1/4 c. buttermilk
1 tsp. baking soda	1 c. heavy cream
1 tsp. salt	

Melt $\frac{1}{3}$ c. morsels, set aside. Combine graham cracker crumbs and melted butter with walnuts and $\frac{2}{3}$ c. morsels; set aside. Combine flour with soda and salt and sift together. Cream butter. Gradually add sugar and cream well. Add eggs, one at a time. Blend in melted morsels and vanilla. At low speed add dry ingredients alternately with buttermilk. Turn into 2 9" pans. Sprinkle with crumb mixture. Bake at 375 degrees for 30-40 min. Cool. Beat cream with 2 T. sugar until stiff. Fill and frost sides only, keeping layers topside up. Refrigerate.

Mrs. Max L. Barnhardt, Jr.

OATMEAL CAKE

Place one stick of margarine, one cup of raw quick-cook oats, and $1\frac{1}{4}$ c. boiling water in a bowl. Stir once or twice and set it aside for 20 minutes.

Combine: 1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. baking powder
2 eggs	$\frac{1}{2}$ tsp. nutmeg
$1\frac{1}{2}$ c. flour	1 tsp. cinnamon
$\frac{1}{2}$ tsp. salt	

Thoroughly blend the oat mixture with the other combined ingredients and pour into a pan approximately $9\frac{1}{2}$ by 12 in. in size. Bake 40 min. at 375 degrees.

Topping:

Combine: 6 T. margarine	$\frac{1}{2}$ c. canned milk
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. vanilla
1 c. Angel Flake coco-nut	$\frac{3}{4}$ c. pecans

Spread this frosting over the top of the cake when you take it from the oven. Place it under the broiler until the margarine melts.

Mrs. C. S. Mann

Variation in topping for oatmeal cake:

1 stick butter	1 c. nuts
1 c. brown sugar	1 c. pineapple
2 egg yolks	

Mrs. C. H. Howerton

ORANGE BLOSSOMS OR GOLDEN DROP CAKES

- | | |
|-----------------------------|----------------------------|
| 1 box yellow cake mix | 2 lemons (juice and grated |
| 2 oranges (juice and grated | rind) |
| rind) | 1 1/2 lbs. powdered sugar |

Follow directions on box for mixing cake, omitting the 2 tsp. water. Bake at 350 degrees for 10 min. in small well-greased muffin tins. Mix juice and rind of oranges and lemons with sugar. Beat and blend until smooth. Dip warm cakes into this mixture to ice - put on cookie sheet to drain. This yields 80 small cakes - Freezes well.

Mrs. Marion Hancock

TINY ORANGE CAKES

- | | |
|------------------|----------------------|
| 1 c. sugar | 1 tsp. vanilla |
| 1/4 c. margarine | 2 tsp. baking powder |
| 1 egg | 2 c. flour |
| 3/4 c. milk | |

Beat egg, oleo and sugar. Sift dry ingredients and add alternately with milk. Add vanilla. Bake in very small muffin tins - 10 min., at 400 degrees. Immediately dip muffin in following mixture:

- Juice and grated rind of 1 lemon
 Juice and grated rind of 1 orange
 1 1/2 c. sugar

Can be wrapped in foil and heated until thoroughly warm to serve.

Mrs. Thomas A. McKenzie

ORANGE CAKE

- | | |
|--------------------------|------------------------------|
| 1 c. shortening (Crisco) | 4 c. sifted flour |
| 2 c. white sugar | 1 c. chopped nuts (pecans) |
| 4 eggs | 1 8-ounce pkg. chopped dates |
| 1 tsp. soda | 2 T grated orange peel |
| 1 1/3 c. buttermilk) | Combine |

Cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add combined soda and buttermilk alternately with flour. Add other ingredients. Bake in a tube pan, well greased and dusted with flour, two hours at 325 degrees.

ICING

2 c. white sugar 2 T. grated orange peel
1 c. orange juice

Mix and set aside, stirring occasionally. Put holes in top of cake with knitting needle. Pour icing over cake while cake is hot.

Mrs. T. Ray Branton

ORANGE PUDDING (CAKE)

2 T. butter 2 c. sifted flour
1 c. sugar 1 tsp. baking soda
1 egg beaten 1/2 tsp. salt
1 c. seedless raisins 1 c. sour milk or butter-
1 whole orange milk

Cream butter and sugar - stir in egg - Grind raisins and whole orange in food chopper. Add to creamed mixture. Sift flour, soda, and salt together. Add alternately with milk. Beat well. Pour into loaf or oblong pan the bottom of which has been fitted with waxed paper. Bake in moderate oven for 1 hour - less in oblong pan.

Sauce:

1/2 c. orange juice 1/2 c. sugar

Mix orange juice and sugar and pour over the pudding while still warm. When juice is absorbed turn pudding out and remove waxed paper. Serve with whipped cream. This cake is even better the second day.

Mrs. Henry B. McCorkle

ORANGE SLICE CAKE

Cream together: 1 c. butter
2 c. sugar
4 eggs - one at a time

Add and mix: 3 1/2 c. cake flour (use sm. portion to dredge nuts and fruits)
1/2 lb. candy orange slices cut in sm. pieces
1 tsp. soda dissolved in
1/2 c. buttermilk

- 1 8-oz. box pitted dates cut in pieces
- 2 c. chopped nuts (pecans or walnuts)
- 1 can angel flake coconut

Bake at 250 degrees for 2 1/2 hours in tube pan greased and lined with wax paper. Remove from oven, prick top with fork and add topping while hot.

TOPPING

Mix 2 c. powdered sugar with 1 c. fresh orange juice (3 oranges). Pour over cake as soon as you remove cake from oven. Let stand in pan overnight.

Mrs. Thomas W. Chlosta, Jr.

POUND CAKE I

- | | |
|----------------------|-----------------|
| 3 sticks real butter | 1 tsp. vanilla |
| 2 1/2 c. sugar | 1/2 tsp. lemon |
| 7 eggs | 1/4 tsp. almond |
| 3 c. flour | |

Cream butter and sugar then add eggs one at a time beating between each egg. Add flavorings and flour and beat well. Bake 1 1/2 hours at 325 degrees.

Miss Grace Carter

POUND CAKE II

- 1 lb. box powdered sugar)
3 sticks butter-let soften) cream together

Add 3/4 box of powdered sugar filled with flour--mix well. Break in 6 eggs, one at a time, beat well. Add 1 tsp. vanilla. Bake at 325 degrees for 1 hr. 25 min. in tube pan.

Mrs. Robert L. Means

POUND CAKE III

- | | |
|-----------------------------|------------------------|
| 1 c. or 1/2 lb. real butter | 2 tsp. lemon extract |
| 1/2 c. Crisco | 3 c. sifted flour |
| 6 eggs | 1/2 tsp. baking powder |
| 3 c. sugar | 1 c. milk |

Have ingredients room temperature. Cream butter, Crisco and sugar. Add eggs, one at a time. Add flavoring. Add milk and flour alternately beginning and ending with flour. Don't beat too hard while adding flour and milk. Grease

and flour mold pan. Bake 350 degrees for 1 hr. 15 min. Don't open oven door during baking.

Mrs. Russell O. Pratt

Ed. note: The above recipe is a very popular one as it was submitted by many people with slight variations as: 5 eggs, 1 tsp. baking powder, vanilla flavoring or a combination of lemon and vanilla.

BROWN SUGAR POUND CAKE

2 sticks butter	3 1/2 c. flour
1/2 c. Crisco	1 tsp. soda) sift with
3 c. brown sugar	1 tsp. salt) flour
6 eggs	1 1/2 tsp. maple flavoring
1 c. buttermilk	1/2 tsp. vanilla extract

Cream shortening and sugar. Add flavoring. Add eggs, one at a time beating after each addition (use low speed on mixer). #2. Add milk and flour alternately, beginning and ending with flour (use blender speed or #1). Bake in large tube pan. Bake at 325 degrees for 1 hour and 30 min. or until done--it depends on your oven.

ICING

1 lb. XXXX sugar (powdered)	1 tsp. maple flavoring
1 c. Crisco	2 T instant coffee
1/2 c. boiling water	1/2 tsp. vanilla extract
1/4 tsp. salt	

Cream Crisco in mixer at medium speed. Add sugar at intervals with boiling water, a little at a time. Add salt and extracts and instant coffee. Beat well.

Mrs. Henry P. Smith

CHOCOLATE POUND CAKE

3 c. sugar	1 c. milk
3 c. sifted flour	1 tsp. vanilla
5 eggs	1/4 tsp. salt
1/2 lb. butter	4 heaping T. cocoa
1/2 c. Crisco	
1/2 tsp. baking powder	

Cream shortening and sugar. Add vanilla and eggs, one at a time. Beat well. Sift dry ingredients (including cocoa), add alternately with milk. Pour into tube pan. Bake at 325 degrees (starting in cold oven) for about 1 hr. 25 min. Do not overbake.

ICING

3 1/2 blocks baking chocolate 4 T. milk
1/2 stick butter

Melt together and add pulverized sugar to make consistency to spread or use any ready mix icing.

Mrs. A. A. Moser
Mrs. Z. T. Bynum, Jr.

GERMAN CHOCOLATE POUND CAKE

2 c. sugar	3 c. flour
1 c. shortening	1/2 tsp. soda
4 eggs	1 tsp. salt
2 tsp. vanilla	1 bar German chocolate
2 tsp. butter flavoring	
1 c. buttermilk	

Cream sugar and shortening. Add flavorings and eggs, one at a time. Add dry ingredients alternately with buttermilk. Melt chocolate over hot water and add to other mixture. Bake in tube pan which has been greased and floured at 300 degrees for 1 1/4 - 1 1/2 hrs. Remove from pan after 10 min. and cover while warm.

Mrs. J. Donald Hall

COCONUT POUND CAKE

3 sticks butter	1 T. lemon juice
3 c. granulated sugar	1 tsp. lemon extract
6 eggs	3 c. sifted flour
1 c. evaporated milk	1/4 tsp. salt
	2 cans Angel Flake Coconut

Cream butter and sugar. Add lemon juice and lemon extract and mix well. Add eggs, one at a time and beat after each addition. Add milk and flour alternately, beginning and ending with flour which has been sifted with salt. Add coconut. Pour into large tube pan. Bake at 325 degrees for 1 hour and 15 minutes, or until done. It depends on your oven.

Mrs. Henry P. Smith

MARY COE POUND CAKE

1 c. Crisco	3 c. plain flour
1 stick butter	1 c. sweet milk
2 2/3 c. sugar	1 tsp. baking powder
1/4 tsp. salt	1 tsp. lemon flavoring
	5 eggs

Blend sugar and Crisco and butter until very fluffy. Add flour and milk and blend very slowly. Add eggs one at a time - add baking powder, salt and lemon flavoring. Blend and beat until the texture is very fluffy. Bake in a loaf pan at 325 degrees for 1 hr. 20 min. When you take the cake out of the oven let it set in pan for a few min. to cool before turning out on wax paper.

Mrs. Joseph R. Coe

SOUR CREAM POUNDCAKE

1 c. soft butter	1 c. dairy sour cream
2 3/4 c. sugar	1 tsp. flavoring (vanilla, lemon, or orange)
6 eggs	(Use confectioner's sugar thin frosting, flavored as desired.)
3 c. sifted flour	
1/2 tsp. salt	
1/4 tsp. soda	

Cream butter and sugar until light. Add eggs one at a time, beating thoroughly after each. Sift dry ingredients 3 times and add alternately with sour cream to first mixture, beating until smooth. Add flavoring. Pour into 9" or 10" tube pan, lined on the bottom with paper. Bake in moderate oven, 350 degrees for 1 hour and 20 minutes. Let stand in pan on rack about 5 minutes. Turn out and peel off paper.

Mrs. Wayne Pennington

"PHILLY" CAKE

1 8-oz. pkg. cream cheese	2 1/2 c. sifted cake flour
1/2 lb. butter or margarine	1 1/2 tsp. baking powder
1 1/2 c. sugar	1 c. (8-oz. jar) chopped candied fruit
1 1/2 tsp. vanilla	1 c. chopped pecans
4 eggs	1/2 c. <u>finely</u> chopped pecans

Thoroughly blend softened cream cheese, butter, sugar, and vanilla. Add eggs, one at a time, mixing well after each addition. Gradually add 2 c. flour sifted with baking powder. Combine 1/4 c. flour with candied fruit and chopped pecans; fold into batter. Grease a 10 in. bundt or tube pan. Sprinkle well with finely chopped pecans. Pour batter into pan. Bake at 325 degrees for 1 hour and 20 min. Cool 5 min. Remove from pan.

Mrs. Walter Emmet Gladstone

PRUNE CAKE - (Betty Ward Cone) I

2 c. self-rising flour	3 eggs
2 c. sugar	1 tsp. cinnamon
1 c. Crisco Oil	1 tsp. nutmeg
1 8-oz. jar Gerber's Jr.	1 tsp. allspice
prunes with tapioca	1 c. pecan pieces

Mix ingredients together - do not overbeat. Butter and flour tube pan. Bake at 350 degrees for 45-60 min. 50 min. is about right. Serves 20.

Mrs. Marvin Ward

PRUNE CAKE II

1 c. veg. oil	1 tsp. cinnamon
1 1/2 c. sugar	1 tsp. nutmeg
3 eggs	1 tsp. allspice
2 c. flour (plain)	1 c. buttermilk
1 tsp. soda	1 c. prunes (cooked,
1 tsp. vanilla	seeded, chopped)
1 c. chopped nuts	

Blend sugar and oil; add eggs. Sift dry ingredients and add alternately with milk. Add vanilla, nuts, and prunes. Pour into buttered dish or loaf pan. Bake at 300 degrees for 45 min. or until browned. Remove from stove and while still hot cover with this icing:

BUTTERMILK ICING

1 c. sugar	1 T. white corn syrup
1/2 c. buttermilk	1/4 c. butter
1/2 tsp. soda	1/2 tsp. vanilla

Boil mixture until it forms soft ball. Pour over hot cake without beating.

Mrs. Barry Kingman

QUICKIE CAKE

- | | |
|--|-----------------------|
| 1 c. coconut (or 1 pkg.
frozen) | 1 box yellow cake mix |
| 1 lg. can crushed pineapple
(not drained) | 2 sticks butter |

Place coconut in bottom of ungreased 13"x9" pan. Over this spread the crushed pineapple (including juice). Top with the dry cake mix and then cut the butter and distribute evenly over the top. Bake at 350 degrees for 50 min. or until evenly browned.

Mrs. H. L. Wilkes, Jr.

SPONGE CAKE

- | | |
|-------------------|--------------------------|
| 6 eggs, separated | 1/2 tsp. cream of tartar |
| 1 c. sugar | 1/8 tsp. salt |
| 1 c. flour | 1 tsp. vanilla |

Beat egg whites slightly, add cream of tartar and beat until stiff. Add sugar to whites gradually. Beat egg yolks with salt and add to whites. Add flour and vanilla. Turn into ungreased tube pan. Bake at 325 degrees for 50-60 min.

Mrs. Henry A. Nading, Sr.

HOT MILK SPONGE CAKE

- | | |
|------------------------------------|-----------------|
| 1 c. all purpose flour
(sifted) | 1/2 c. hot milk |
| 1 tsp. baking powder | 2 eggs |
| 1/4 tsp. salt | 1 c. sugar |
| 1 T. butter | 1 tsp. vanilla |

Sift dry ingredients. Add butter to hot milk and keep hot. Beat eggs until thick and add sugar. Add dry ingredients to egg mixture. Stir in hot milk with butter and vanilla. Pour into small tube pan. Bake in preheated 350 degree oven for 25-30 min.

Mrs. Irene P. Moorefield

VELVET SPONGE CAKE

- | | |
|---------------|--------------------------|
| 2 egg whites | 1/2 c. boiling water |
| 2 egg yolks | 1/2 tsp. lemon flavoring |
| 1 c. sugar | 1 1/2 c. sifted flour |
| 1/2 tsp. salt | 1 tsp. baking powder |

Beat egg whites stiff; yolks light. Combine. Add 1 c. sugar with 1/2 tsp. salt. Beat exactly 5 min. with spoon. Add the boiling water and lemon flavoring. Fold into this the flour, sifted with baking powder. Bake in loaf pan that has been greased and dusted with flour. (I line with wax paper.) Bake at 375 degrees until done.

LEMON SAUCE

1 1/2 c. boiling water 1 T. butter
Melt butter in water - add 1 1/2 c. brown sugar, into which 1 tsp. flour has been mixed. Boil until it thickens. Pour over freshly sliced lemon to cool. Serve this sauce over slices of Velvet Sponge Cake.

Mrs. Hoyle Ripple

VANILLA WAFER CAKE

2 sticks margarine or 1 can Angel Flake Coconut
butter 1 12-ounce box vanilla
2 c. sugar wafers crushed
2 c. chopped pecans 1/2 c. sweet milk
5 eggs

Cream butter and sugar. Add eggs one at a time. Add half of wafers crushed fine. Add coconut, nuts, milk, and balance of wafers. Cook at 325 degrees for 1 hour in greased and floured tube pan. Leave in pan 10 minutes to cool.

Mrs. C. H. Underwood

WHITE LOAF CAKE

1/2 lb. country butter 1 tsp. baking powder
2 c. sugar 8 egg whites
3 c. cake flour
Beat eggs, fold into mixture of other ingredients. Add 1 tsp. almond flavoring. Bake 1 hr. at 350 degrees in tube pan.

Mrs. G. B. Foster

WOWIE CAKE

1 c. sugar	1 T. vinegar
1 1/2 c. flour	1/3 c. oil
1/2 tsp. salt	1 tsp. vanilla
1/4 c. cocoa	1 c. cold water
1 tsp. soda	

Sift first 5 ingredients together. Add rest and stir until smooth. Bake at 350 degrees for 35 min. in ungreased sq. pan.

Mrs. Philip H. Pedlow

ANGEL FOOD CAKE ICING

Drain the juice from 1 sm. can of pineapple. Heat the juice and add 12 lge. marshmallows. Stir until dissolved. Cool. Add 1/2 pt. heavy cream, whipped. Add drained pineapple and 1/2 c. chopped nuts.

Mrs. T. Ray Branton

BUTTER CREAM FILLING

1 box confectioner's sugar	1 egg
3/4 stick butter or mar- garine	1 tsp. vanilla

Cream to thin to mixing consistency. Soften butter; add sugar, egg, vanilla and cream to thin to spreading consistency.

Mrs. Henry I. Newsome

CARAMEL ICING I

4 c. light brown sugar	1 stick butter
1 1/4 c. evaporated milk	1/4 tsp. salt

Cook and stir constantly until dissolved and forms a soft ball in cold water. Put pan in cold water after removing from the stove. Add and mix in:

1/2 tsp. baking powder	1 tsp. vinegar
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When cool beat until consistency for spreading on cake. (Secret of success is to beat a long time.)

Mrs. Herbert M. Vann

CARAMEL ICING II

2 c. brown sugar 5 T. milk or cream

1 stick butter or margarine

Bring to a boil slowly. After it begins to boil, do not stir. Cook two min. (no more). Remove from heat and let stand until it no longer bubbles. Add 1/2 tsp. baking powder and 1/2 tsp. vanilla. Beat until stiff enough to put on cake.

Mrs. Cooper Adams

EASY CARAMEL FROSTING

1/2 c. butter or margarine (1 stick)

1 c. brown sugar, firmly packed

1/4 c. milk

1 3/4 to 2 cups sifted confectioners sugar

(Add 1 tsp. vanilla at last if desired)

Step 1 - melt butter in a 2-qt. saucepan. Add brown sugar and stir until mixture has boiled very slowly for 2 min. over low heat. Add milk and stir until boiling starts again. Remove from heat. Cool.

Step 2 - Add confectioner's sugar gradually, and continue beating until right consistency to spread.

Mrs. Walter E. Johnston, Jr.

CHOCOLATE FROSTING

2 c. undiluted evaporated milk

1 c. butter or margarine

5 c. sugar

1/4 tsp. salt

1/2 lb. unsweetened chocolate

1 tsp. vanilla

Combine milk, butter, sugar and salt. Cook over medium heat to 238 degrees on the candy thermometer or to the soft ball stage. Break the chocolate into small pieces in a bowl and pour hot mixture over it. Let stand until slightly cooled. Add vanilla and beat to spreading consistency. Spread on cooled cakes. Makes enough for a large three-layer cake.

Mrs. W. E. Newsome

CHOCOLATE ICING

1/2 c. butter	pinch of salt
2 oz. chocolate	1 tsp. vanilla
1 egg, beaten	1 tsp. lemon juice
2 c. powdered sugar	1 c. nut meats

Melt chocolate and butter together. Add beaten egg, sugar, salt, vanilla and lemon juice and beat. Sprinkle the nut meats between the layers and on top of cake after icing.

Mrs. J. Clyde Auman

COCONUT FROSTING

2 c. sugar	2 egg whites
1 glass coconut milk	1 c. boiling water

Cook sugar and coconut milk together until mixture spins a fine thread. Pour over egg whites, beating constantly, until fluffy. Add grated coconut. Add boiling water and frost immediately. Frosting will have texture of corn meal after boiling water is added, but this is the secret of the moist cake which keeps so well. (Recipe from the Elkin Junior Woman's Club Cookbook, 1949, Mrs. Vernon W. Taylor, Oxford, N.C.)

Miss Mattie Taylor

DECORATOR'S WHITE ICING

1 c. granulated sugar	3 T. water
1/4 tsp. salt	1 tsp. vanilla
2 T. white corn syrup	1 1/2 c. sifted con-
2 unbeaten egg whites	ffectioner's sugar

Mix all ingredients except vanilla and confectioner's sugar in top of double boiler. Beat well and place over boiling water. Cook until mixture stands in peaks, beating the entire time with rotary beater. Remove from heat, add vanilla and confectioner's sugar and blend until smooth and thick. Generous for two 9 inch layers or will ice three 8 inch layers. Especially good for devil's food layers or with coconut.

Mrs. J. M. Darlington

LEMON GLAZE

Heat 2 T. butter and 3 T. milk only until butter is melted. Add 1 tsp. lemon rind grated and 3 T. lemon juice to 2 c. sifted powdered sugar - add to butter mixture. Mix well and pour over warm pound cake. Use knife or spatula to spread glaze over sides.

Mrs. J. R. Durham, Sr.

NEVER FAIL CAKE ICING

(uncooked)

1/2 c. Crisco	1/2 tsp. vanilla
1 box confectioners sugar	pinch of salt
4 T. milk	

Mrs. Jesse B. Glenn

NUT CAKE FILLING

Make a white layer cake.

Filling: 1 lb. nuts - pecans	yolks of 8 eggs
or almonds	2 c. sugar
1 box seeded raisins	1 c. butter
1 med. grated coconut	

Beat eggs, sugar and butter together and bring to boil. Thicken as for lemon cheese. While hot stir in chopped nuts and raisins and coconut.

Miss Mary Kate Dixon



Cookies

editor: Mrs. John Felts

IT COULD BE WORSE

A mother with a cookie jar
That empties fast--(a week is par)
Feels sometimes, when her back is aching,
As if she's almost always baking.
Forever she must measure, mix,
And pour, and scrape the pan that sticks;
But think how sad she'd feel, how beaten,
To have her cookies go uneaten!

Richard Armour

BROWNIES

2 sq. unsweetened chocolate	1/2 c. flour
1 stick butter or margarine	1/4 tsp. salt
1 c. granulated sugar	1 tsp. vanilla
2 eggs, beaten	1/2-1 c. chopped pecans (optional)

Melt butter and chocolate together. Add sugar, eggs, flour, salt and vanilla. Mix well. Pour into greased 8 in. square pan. Bake at 350 deg. for 20 min. Keep in tightly covered tin.

Variations:

Mrs. W. M. Butler - Butter and toast pecans before adding.

Mrs. Robert C. Carmichael - Dredge nut meats with flour before adding.

Mrs. M. T. Daniel - When cool, add this glaze:

2 T. butter	1 c. powdered sugar
1 sq. chocolate	1/2 tsp. vanilla
2 T. milk	

Melt butter and chocolate. Add other ingredients while still hot and blend well.

Mrs. Frank Perry - Beat egg whites and yolks separately. Carefully fold in beaten whites after all other ingredients. After baking, sift about 1 T. powdered sugar on top while still warm.

Mrs. Richard Stockton - Bake in a buttered pie plate at 300 degrees for 30 min. Serve hot, topped with ice cream or whipped cream.

Mrs. O. L. Thomason, Jr. - Spread with the following vanilla frosting:

1 c. powdered sugar
2 T. butter
2 T. milk
1/4 tsp. vanilla

GLORIFIED BROWNIES or Chocolate Marshmallow Squares

1 c. sugar
1/2 c. butter or 1/4 lb.
margarine
3/4 c. plain flour
3 T. cocoa
1 c. or more chopped nuts
2 eggs
Pinch of salt

Icing:

1/4 c. butter or margarine
2 c. confectioners sugar
2-3 T. cocoa
4 T. thin cream or milk
(add extra milk if icing
is too thick)

Cream sugar and butter. Add eggs. Sift flour and cocoa together and add to butter and sugar mixture. Add nuts. Bake 20 min. at 400 degrees. When done and still in pan, cover with marshmallows (15 cut in halves) or you can use the marshmallow creme. Cover with icing and allow to cool in pan.

Mrs. Charles Van Meter

Similar recipes from Mrs. Harry Reed

Mrs. L. G. Bergman

VANILLA BROWNIES (Quick)

2 c. graham cracker crumbs 1 pkg. chocolate chips
1 can sweetened condensed
milk

Mix all ingredients. Put into buttered pan 9" x 9".
Bake at 320 degrees for 25 minutes.

Mrs. Horace Deudney

BUTTERSCOTCH SQUARES

1 c. light brown sugar 1 tsp. vanilla
1/4 c. Wesson oil or Mazola 2/3 c. plain flour
1 egg (unbeaten) 1 tsp. baking powder
1/2 tsp. salt

Combine sugar, oil, egg and vanilla. Beat well. Add sifted dry ingredients, 1/3 at a time. Pour into greased 8 x 8 pan and bake at 350 degrees about 25 min.

Mrs. S. F. Vaughn

Mrs. Rodney C. Brown

CONGO SQUARES OR SAUCE PAN COOKIES

2 3/4 c. sifted flour	1 lb. brown sugar
2 1/2 tsp. baking powder	3 eggs
1/2 tsp. salt	1 c. chopped nuts
2/3 c. shortening or butter	1 pkg. chocolate bits

Sift flour with baking powder and salt. Melt butter or shortening in large sauce pan. Stir in sugar and cool. Beat eggs in, one at a time. Add flour, nuts and chocolate bits. Bake in oiled and floured sheet pan 9 1/2 x 13, or 2-7 1/2 x 11 pans. Bake at 350 degrees for 25-30 min. When almost cooled, cut into squares.

Mrs. John Felts

Mrs. F. N. Tomlinson

CRANBERRY CRUNCHY SQUARES

1 c. Quick-cooking rolled oats	1/3 c. butter or
3/4 c. brown sugar	margarine
1/2 c. sifted flour (plain)	1 can whole berry cran-
1/2 c. coconut	berry sauce
	1 T. lemon juice

Mix oats, flour, brown sugar and coconut. Cut in butter with 2 knives, fork or pastry blender until butter is in small pea-size lumps. Spread half of this mixture over bottom of 8 or 9 in. square baking dish. Add lemon juice to cranberry sauce, mix well and pour over mixture in pan. Sprinkle remaining dry mixture over top of cranberry sauce. Bake at 350 degrees for 40 min. Serve plain or with whipped cream or ice cream.

Mrs. C. A. Rhodes, Jr.

DATE BARS I

3 eggs	1 tsp. baking powder
1 c. sugar	2 pkgs. dates (7 1/4 oz.)
1 c. flour	2 c. chopped pecans

Beat eggs and add sugar and flour and baking powder. Then add nuts and dates. Cook in greased pan 12 x 15 in. 1 or 1 1/2 in. deep. Bake at 350 degrees for 25 or 30 min. Cut and roll in 4X sugar.

Mrs. Vernon Cox

DATE BARS II

1/4 lb. butter	2 c. flour
1 c. sugar	1 tsp. soda
2/3 c. buttermilk	1/2 tsp. salt
2 eggs	1 pkg. dates, chopped
Nuts - any amount	

Cream butter and sugar and add eggs. Add soda to buttermilk. Add salt to flour, then to the mixture. Add nuts and dates last. Bake in square pan, greased and floured, at 350 degrees for about 30 minutes or until done.

Topping: Juice and rind of 1 orange

1/2 c. sugar

Combine orange juice and sugar. Pour over cake as soon as it is removed from the oven. Cut when cool.

Mrs. S. C. Ripple

DATE-OATMEAL SQUARES

Filling: 1 pkg. dates (6 1/2 oz.)	3/4 c. water
3/4 c. sugar	1/2 tsp. vanilla

Cook until thickened. Cool.

Base and topping:

1 c. margarine, melted	1 1/2 c. Quick oats
or softened	1/2 tsp. soda
1 c. brown sugar	1/2 tsp. salt
1 1/2 c. flour	1/4 c. chopped nuts

Mix and pat one-half of mixture into a greased pan or shallow Pyrex dish. Pour the filling over this, spreading it out evenly. Top with the remainder of the oat mixture.

This is not like pastry so it can be done more easily if it is flattened on a piece of wax paper and flipped over onto the date mixture. Press the edges together so the mixture will stay in. Bake at 350 degrees for 30 to 35 minutes.

When cool cut into squares.

Mrs. James R. Sheppard

GRAHAM CRACKER LAYERED COOKIES

First layer:

Line a 9" x 13" pan with whole graham crackers.

Second Layer:

2 sticks margarine, melted	1 c. nuts
1 c. white sugar	1 c. coconut
1 egg	1 c. crushed graham cracker
1 c. canned milk	crumbs
	1 tsp. vanilla

Combine first 4 ingredients in a saucepan. Bring to a boil, then stir in last 4 ingredients. Pour this mixture over graham crackers.

Third Layer:

Spread another layer of whole graham crackers.

Fourth Layer:

2 c. powdered sugar	2 T. canned milk
3/4 stick margarine, softened	

Cream together the above ingredients. Spread on graham crackers. Cut into squares. Will keep well in refrigerator.

Mrs. J. J. Harris
Mrs. Walker Shelton
Mrs. E. B. Hampton, Jr.

LEBKUCHEN

4 c. honey (3 lbs.)	2 c. slivered blanched
1 tsp. soda	almonds (I like almonds
1 c. brown sugar	best)
3 T. lard or oil	1 1/2 c. chopped citron,
1/2 tsp. cloves	candied orange and lemon
1/2 tsp. ginger	peel (I use mixed peels)
1 tsp. cinnamon	9 c. all-purpose flour
1/2 tsp. cardamon (crushed)	(approx.)

Bring the honey to a boil, add the soda, brown sugar and lard. Stir until dissolved. Allow to cool somewhat before adding flour sifted with spices, and chopped nuts and fruits. Add flour by cupfuls to make a very stiff dough. Perhaps not all the 9 c. will be needed, since the consistency will vary, depending on the honey and the flour. Spread the dough in flat buttered tins about 1/2 in. deep (I use jelly roll pans - 2 of them). Bake in a slow oven, 300-325 degrees about 15 minutes. The cake may be frosted with an icing

made of confectioners sugar, lemon juice and water mixed to the consistency of thin cream and spread on while the cake is hot. Cut the cakes while warm into sticks about 5 in. long and one inch wide and store tightly in a tin box. These cakes do not get the right texture until they are aged. They should be frosted just before using with the above icing, or with an apricot glaze, and decorated with blanched almonds, candied cherries or angelica.

Mrs. R. L. Stevenson

MINCE MEAT BARS

1 c. sugar	1/4 tsp. salt
1/2 c. shortening	1/2 c. nuts
1 c. flour	2 eggs
1/2 c. mincemeat	

Cream shortening and sugar. Add eggs and beat well. Blend in flour and salt. Add mincemeat and nuts. Bake in a greased 8 in. square pan for 15 or 20 min. Cut into squares.

Misses Emily and Bernice Payne

ORANGE STICKS

This was given to me by my sister-in-law, Mrs. John W. Zimmerman, of Salisbury, N. C., in 1938.

1 c. brown sugar, packed	1 1/4 c. flour
2 T. butter	1/2 tsp. baking powder
2 eggs, unbeaten	1/2 lb. orange slices
2 T. orange rind, grated	1/2 c. pecans, cut-up
2 T. orange juice	

Cream sugar and butter. Beat in eggs one at a time. Add rind. Add juice and flour (which has been sifted with baking powder) alternately. Fold in candy (cut with scissors into small pieces and dusted with flour) and pecans.

Bake in shallow (1 in. deep) biscuit pan 7 1/2 x 11 1/2 in. which has been greased and then lined with waxed paper. Grease and flour the paper. Bake at 350 degrees about 1/2 hour or until done. It pulls away from the sides of the pan. When you turn it out onto a rack, peel paper off. (If candy sticks to paper put back into oven to bake a little longer).

Pour 1/2 c. orange juice mixed with 3-4 T. sugar over cake. Cut in finger-like strips. Roll in granulated sugar.

Mrs. Hoyle Ripple

RASPBERRY DIAMONDS

Crust:

1/2 c. butter
1 egg
1/3 c. dark brown sugar
1/2 c. granulated sugar
1 tsp. pumpkin pie spice
1/3 c. uncooked oatmeal
1 tsp. almond extract
1 1/2 c. Bisquick

Filling:

1 1/3 c. seedless
raspberry jam

In small mixer bowl beat, at high speed, butter, egg, sugars and almond extract until light and fluffy. Fold in the uncooked oats and pumpkin pie spice. Add Bisquick and mix well. Reserve 1/3 of the dough for lattice over the top. Cool dough for 2 hours. Roll out thinly to fit the bottom of a buttered 8 x 8 in. glass baking dish, and 1/4 in. up all around. Fill with jam and make lattice strips over the top from side to side. Bake in 350 degree oven for 30 min. Cool, then slice at diagonals from corner to corner, one in. wide. Makes 30.

Mrs. Orville L. Thomason, Jr.

SAUCEPAN SCOTCHIES

1 stick butter
1 1/2 c. brown sugar
2 eggs
1 tsp. vanilla

1 1/2 c. sifted flour
1/4 tsp. salt
2 tsp. baking powder
1 c. chopped nuts

Grease bottom of 9 x 13 in. pan. Melt butter in saucepan. Remove from heat. Add sugar and blend. Add eggs, one at a time, beating well. Stir in vanilla, flour, baking powder and salt. Mix well. Then, add nuts and stir lightly to combine. Pour into greased pan and bake in moderate oven, 325 degrees about 20 min.

Mrs. E. O. Bransford

SEVEN-LAYER BARS or "HELLO DOLLY'S"

1/4 c. butter or margarine	1 pkg. (6 oz.) butterscotch-
1 c. graham cracker crumbs	flavor pieces
1 c. shredded coconut	1 can (15 oz.) sweetened con-
1 pkg. (6 oz.) semi-sweet choco-	densed milk
late pieces	1 c. chopped nuts

Melt butter in 13 x 9 x 2 in. baking pan. Sprinkle crumbs evenly over butter. (Tap sides of pan to distribute crumbs.) Sprinkle on coconut, chocolate and butterscotch pieces. Pour sweetened condensed milk evenly over top. Sprinkle on nuts and press lightly into pan. Bake in moderate oven, 350 degrees for 30 min. Cool in pan. Cut into 40 1 x 2 in. bars.

Mrs. Leslie Myers
Mrs. Barry Kingman

SUMMIT LEMON SQUARES

(Mabel Corpening's Sister's Neighbor's recipe)

The story of the Summit Lemon Bars is a saga, indeed, and its final appearance in this cookbook is proof that a lot of Methodist ladies like 'em! Mabel Corpening originally got this recipe from her sister, in Tryon, who had gotten it from her neighbor. Mabel served them to a friend, Virginia Pleasants, who liked them so much she got the recipe and baked them for the Summit School Bake Sale. Kitty Felts bought a package of them there and found them so delicious that she turned over heaven and earth to find the recipe, without success. Finally she turned to Beth Tartan, who broadcast an appeal, and sure enough, the recipe appeared in the paper that very week under the title, "Summit Lemon Squares". Margaret Wade, another good Methodist, clipped the recipe and made some to serve to her circle. This group was so impressed that they told her she had to send the recipe into "the cookbook". So now you have it. After all this to-do, how can you resist?

Pastry: 2 sticks softened butter, 2 c. flour, and 1/2 c. powdered sugar. Mix and press into a pan approx. 10" x 14". Bake for 15 min. in a 325 degree oven.

Filling: Beat 4 eggs slightly. Add 2 c. sugar, 6 T. lemon juice, 1 T. flour and 1/2 tsp. baking powder. 1 c. pecans can be

added, if desired. Mix and pour on top of pastry. Bake at 325 degrees for 40-50 min. Sprinkle with powdered sugar.

Mrs. Charles B. Wade, Jr.

TOLL HOUSE CUP CAKES

1/2 c. soft margarine	1/2 tsp. vanilla
6 T. white sugar	1 c. flour plus 2 T.
6 T. brown sugar	1/2 tsp. soda
1 egg	1/2 tsp. salt

Cream margarine and sugar. Add egg and vanilla and beat well. Sift together dry ingredients and blend into first mixture. Spoon into 2 1/2 in. paper baking cups. Bake at 350 degrees for 10-12 min. Remove from oven and let cool. These will sink in the middle. Add topping to this depression.

Topping: 1/2 c. brown sugar	1/2 c. chopped nuts
1 egg	6 oz. chocolate bits
1/3 tsp. salt	1/2 tsp. vanilla

Beat first 3 ingredients until thick. Stir in last 3 ingredients. Spoon into "well" on cupcakes. Return to oven and bake at 375 degrees for 15 min. Makes 1 1/2 doz.

Mrs. Barry Kingman

WILD BLACKBERRY CHEESE SQUARES

1 3/4 c. flour	1 c. (1/4 lb.) shredded mild
1 tsp. baking powder	cheddar cheese
1/4 tsp. salt	1 glass (10 oz.) wild black-
1 T. brown sugar	berry jam
1 stick butter or margarine	

Sift flour, measure, then sift again with baking powder, salt and brown sugar. Cut butter and cheese into the dry ingredients until mixture is crumbly. Set aside 3/4 c. of the cheese crumbs, and pat remaining mixture into an 8 in. square pan. Spread jam evenly over the cheese mixture in the pan and sprinkle with the remaining cheese crumbs. Bake in 350 degree oven for 25 min. Cool and cut into squares. Makes 16 pieces.

Mrs. R. L. Stevenson

COCONUT-OATMEAL COOKIES

1 c. butter or other shortening	1 tsp. salt
1 c. brown sugar, firmly packed	1 tsp. soda
1 c. granulated sugar	1 tsp. baking powder
2 eggs	1 c. rolled oats, quick
2 tsp. vanilla	2 c. coconut
2 c. sifted plain flour	

Cream butter, add sugar slowly and beat until light and fluffy. Add eggs and vanilla. Beat well. Sift together flour, salt, soda and baking powder; add in 4 parts. (Note: I do NOT use an electric beater for adding dry ingredients. Dough is easier to handle and not so sticky if flour is mixed in with a spoon.) Mix in oats and coconut. Drop by teaspoons onto ungreased baking sheets. Bake in moderate oven (375 degrees F.) 12-15 minutes, or until golden brown. Makes about 5 dozen.

Mrs. C. A. Rhodes, Jr.

DATE PUFFS

3 egg whites	1 lb. light brown sugar
1/2 tsp. salt	1 c. chopped dates
1 tsp. vanilla	1 c. chopped pecans

Beat egg whites, salt and vanilla together. Fold in sugar, 1 T. at a time. Add dates and nuts. Beat until mixture stands in peaks. Place by teaspoon on ungreased cookie sheet. Bake at 300 degrees for 25 min. Cool slightly before removing from pan.

Mrs. George B. Clemmer

FRUITCAKE COOKIES I

4 c. sifted flour	1 c. chopped pecans
1 tsp. soda	1 c. candied cherries, cut in quarters
1 c. vegetable shortening	2 c. dates, cut up
2 c. brown sugar, firmly packed	2 4-oz. cans (1 c.) candied fruit and peels
2 eggs	Red and green candied cherries for top (optional)
2/3 c. sour milk or butter milk	

Sift flour, measure. Sift again with soda and salt. Cream shortening, add sugar and eggs. Beat until light and fluffy. Add sour milk and flour. Add nuts, cherries, dates and candied fruit. Chill dough for several hours. Drop by teaspoonfuls about 2 in. apart, on lightly greased baking sheets. Top each cookie with half a candied cherry. Bake in moderate oven (375 degrees) 8 to 10 min. or until done. Makes 8 doz. cookies.

Mrs. Walker Shelton

FRUITCAKE COOKIES II

1/2 c. margarine	2 slices candied pineapple,
1/2 c. brown sugar	cut up
2 eggs, beaten	3 c. pecans
1/3 c. grape juice	1/2 tsp. soda
2 T. milk	1/2 tsp. salt
1 1/2 c. flour	1/2 tsp. allspice
1/2 lb. candied cherries	1/2 tsp. nutmeg
1/4 lb. citron	1/2 tsp. cloves
1/2 c. white raisins	1/2 tsp. cinnamon

Cream margarine and sugar. Add eggs and beat well. Sift together dry ingredients, add alternately with liquid. Mix in fruits and nuts. Drop by teaspoons on a greased cookie sheet. Bake at 350 degrees for 15 min. Makes 60.

Misses Emily and Bernice Payne

GERMAN CHOCOLATE COOKIES

2 bars German Sweet Chocolate	1/4 tsp. baking powder
1 T. butter	1/4 tsp. cinnamon
2 eggs	1/8 tsp. salt
3/4 c. sugar	1/2 tsp. vanilla
1/4 c. all-purpose flour (unsifted)	3/4 c. chopped pecans

Melt chocolate and butter and cool. Beat eggs until frothy, then add sugar, 2 T. at a time. Beat until thickened (about 5 min.). Blend in chocolate and add dry ingredients. Add vanilla and nuts. Blend well. Drop by teaspoon on a greased cookie sheet. Bake at 350 degrees for 8-10 minutes. Let cookies cool before taking from the cookie sheet. Makes about 3 doz. large cookies or 6 doz. small ones.

Mrs. Robert W. Clinard

ICE CREAM WAFERS

1 c. butter (1/2 lb.)	1 1/2 c. flour, plain
1 c. sugar	1/2 tsp. salt
2 eggs	1/2 tsp. vanilla

Cream butter and sugar. Add eggs, flour, salt and vanilla. Drop about 1/2 teaspoonful on a buttered cookie sheet. (They bake beautifully on a Teflon cookie sheet and are easier to remove.) Bake 8-10 minutes at 400 degrees. Edges will be slightly brown when done. Cool and store in tin box to retain crispness.

Mrs. Louis H. Schwoebel, Jr.

JUBILEE JUMBLES

1/2 c. soft shortening	1 tsp. vanilla
1 c. brown sugar (packed)	2 3/4 c. flour
1/2 c. white sugar	1/2 tsp. soda
2 eggs	1 tsp. salt
1 c. undiluted evap. milk	1 c. chopped nuts

Mix shortening, sugar and eggs. Stir in milk and vanilla. Blend flour, salt and soda and nuts into liquid mixture and chill for 1 hour. Drop by rounded teaspoonfuls 2 in. apart on greased baking sheet and bake at 350 degrees about 10-12 min. (1 c. raisins, or coconut, or chocolate chips may be substituted for nuts.)

Mrs. J. W. Ball

OATMEAL COOKIES

After trying recipes which ranged from "gummy" to hard, I discovered this blend of ingredients which makes a delicious light, crisp cookie.

3/4 c. margarine (I use Blue Bonnet)	1 1/2 c. sifted flour
1/2 c. brown sugar	1 tsp. salt
1 c. white sugar	1/2 tsp. soda
2 eggs	1/4 tsp. cinnamon
1 tsp. vanilla	3 c. regular oatmeal (not quick cooking)

Have margarine and eggs at room temperature. Cream margarine well, preferably with electric mixer. Add sugar and beat until very light and fluffy. Add eggs singly, beating after each one. Add vanilla. Sift and measure flour (you must sift first, no matter what the flour mfg. says.) Add all other dry ingredients (except oats) to the flour and

sift together. Add flour mixture, about 1/4 at a time, to first mixture without over-mixing. By hand, stir in oats, one cup at a time. Drop by teaspoonfuls on greased cookie sheet. Bake at 350 degrees for 10-12 min.

Mrs. Duke C. Willard

OATMEAL LACE COOKIES I

1 egg, beaten	2 1/2 c. Quick Quaker Oats
1 c. dark brown sugar, packed	(uncooked)
1 tsp. vanilla	2 tsp. double-acting baking powder
1/2 c. melted butter (or margarine)	

Beat egg. Add sugar, vanilla, margarine and mix. Add baking powder to oats. Add egg mixture. Blend well. Mixture will be crumbly. Drop by 1/2 teaspoon onto greased baking sheet (We use greased aluminum foil on cookie sheet to save scouring afterward). Space on sheet to allow for spread. Bake 10 min. or until browned at 350 degrees. Run a spatula under cookies to remove. If allowed to cool on aluminum foil, they will be easier to remove. While one tray is in oven, prepare next aluminum foil sheet. Fills about 3 cookie sheets.

Mrs. Eben Alexander

OATMEAL LACE COOKIES II

1 stick butter	2 T. flour
1 c. brown sugar	1 tsp. vanilla
1 c. oatmeal (not quick cooking)	Pinch of salt

Mix all ingredients and chill. Roll into marble-sized balls. Place on cookie sheet very far apart as they melt down as they cook. Bake at 375 degrees about 7 min. Cool for 2 min. and remove with sharp edge spatula. May be rolled around wooden spoon handle.

Mrs. William M. Butler

PECAN CRISPIES (Mrs. John Dewees)

1/2 c. shortening	2 1/2 c. flour
1/2 c. butter	1/4 tsp. salt
2 1/2 c. brown sugar	1/2 tsp. soda
2 beaten eggs	1 c. chopped pecans

Thoroughly cream shortenings and sugar. Add eggs and beat well. Add sifted dry ingredients, then nut meats. Drop from teaspoon about 2 in. apart onto greased cookie sheet. Bake at 350 degrees 12-15 minutes. Makes 5 doz.

Mrs. J. L. McKenzie

PUMPKIN COOKIES

1 1/4 c. brown sugar	2 1/2 c. flour
1/2 c. shortening	4 tsp. baking powder
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1/2 tsp. cinnamon
1 1/2 c. cooked pumpkin	1/2 tsp. nutmeg

Optional: 1 c. raisins
1 c. chopped nuts

Cream shortening and sugar. Add eggs, vanilla and pumpkin, beating after each addition. Add dry ingredients all at once and blend. Add nuts and raisins if desired. Drop on greased cookie sheet. Bake 10-15 min. at 375 degrees.

Mrs. Robert Chambers

RANGER COOKIES

1 c. shortening	2 c. flour
1 c. brown sugar	1 c. coconut
1 c. white sugar	1 tsp. baking powder
2 eggs	1/2 tsp. salt
2 c. corn flakes	2 tsp. soda
2 c. oats, uncooked	1 tsp. vanilla

Cream shortening and sugar. Add eggs, beat well. Add corn flakes and oats. Mix all dry ingredients and add vanilla. Drop by teaspoons on a greased cookie sheet about 1 1/2 in. apart and bake at 350 degrees for 15 minutes. Yield: 8 doz.

Mrs. Thad Royal

STURBRIDGE VILLAGE BLACK WALNUT PATTIES

1 c. light brown sugar	1/2 tsp. soda
1/2 c. shortening	1/2 tsp. salt
1 egg	1 tsp. vanilla
1 1/2 c. flour	1 c. black walnuts, chopped

Cream sugar and shortening until light. Add egg, vanilla and beat. Add dry ingredients and nuts, mix. Dip fingers in sugar, then make a small ball (size of a walnut). Dip in sugar and press down onto greased cookie sheet. Bake 12-15 min. at 375 degrees.

Mrs. Philip H. Pedlow

SUGAR CRISP COOKIES

This recipe has been evolved from several cookie recipes and is a favorite of ours. To reduce calories, use 1 c. Sugar-Twin instead of real sugar. However, cookies will not be as crisp.

2 1/2 c. flour	1 stick soft butter
1/2 tsp. soda	2 eggs, broken into measur-
1 tsp. baking powder	ing cup
1 c. sugar	1 1/2 tsp. vanilla - add to
Optional: grated nutmeg	eggs

Milk to make 1 c.

Sift together dry ingredients into bowl. Mix in softened butter. Add liquid ingredients and mix well. Add nutmeg if desired. Drop by teaspoonful on greased cookie sheet. Mash each with the bottom of a glass dipped first in water, then in sugar. Bake at 425 degrees until brown.

Mrs. C. A. Street

SWEDISH COOKIES

1 c. shortening (part or all butter)	1 egg yolk
3/4 c. brown sugar	Flavoring
2 c. flour	

Cream butter and sugar. Add egg yolk, flour and flavoring. Roll dough into little balls and flatten with tines of fork dipped in egg white onto a greased pan. Bake 10-12 min. in very slow oven.

Miss Caroline Norman

TING-A-LINGS

6 oz. chocolate or butter- 1/2 c. salted peanuts
scotch chips 3 oz. chow mein noodles

Melt chips over hot, not boiling water. Coat the other ingredients by folding in and drop on waxed paper by teaspoonfuls.

Mrs. Walter Henley

TOLL HOUSE COOKIES

This is the recipe which I used to win the 1967 Blue Ribbon for Toll House Cookies in the Dixie Classic Fair.

1 c. margarine (Blue Bonnet)	1 tsp. baking soda
1 1/2 c. sugar	1 tsp. salt
1 tsp. vanilla	1 6 oz. pkg. semi-sweet
2 eggs	chocolate bits
2 2/3 c. flour (sift before measuring)	1/2 c. finely chopped pecans

Important! Have margarine and eggs at room temperature. Cream margarine and sugar (in electric mixer if possible) until very light and fluffy. Add vanilla and eggs and mix well. Sift flour, soda and salt together and add slowly to mixture. Do not overmix. Stir in chocolate bits and pecans. Drop by tsp. on greased cookie sheet. Bake at 375 degrees for 10-12 min. Recipe may be cut in half. Full recipe makes 100-120 cookies.

Mrs. Duke Willard

WILLIAMSBURG COOKIES

1 egg white, beaten stiff	1 tsp. baking powder
1 c. brown sugar	Pinch of salt
1 c. pecans, chopped	1 T. flour

Mix all together. Drop by teaspoonfuls and bake on greased cookie sheets in preheated 300 degree oven for 10-15 min.

Yield: about 3 doz.

Mrs. Richard Stockton

GINGERBREAD BOYS

1/2 c. shortening	3 1/2 c. flour
1/2 c. brown sugar	1 tsp. soda
1/2 c. syrup or molasses	1/2 tsp. salt
1/2 c. buttermilk or sour milk	1 tsp. ginger
1/2 tsp. vinegar	2 tsp. cinnamon

Cream shortening, add sugar gradually, and cream thoroughly. Blend in syrup or molasses. Sift 1 1/4 c. flour with soda, spices and salt, and stir into syrup mixture. Add vinegar and remaining 2 1/4 c. flour, alternating with buttermilk. Chill dough, then roll out 1/4 in. thick on a lightly floured board or pastry cloth. Dip Gingerbread Boy cutter in flour each time before using and press firmly and evenly into dough. Place Boys on baking sheet. Bake 10-15 min. in moderate oven. May be decorated with red hots, raisins, or whatever desired.

Mrs. W. M. Curtis

PETTICOAT TAILS

The real name for these French cookies is 'Petits Gâteaux', or 'Little Cut-up Cakes'. They are the ideal accompaniment for a cup of coffee.

1 c. butter or margarine	1 egg
1 c. sugar	3 c. sifted flour
1 tsp. almond extract	Powdered sugar
	Cinnamon

Cream butter and sugar. Add extract and egg and beat well. Blend in flour. Turn dough out on a lightly floured board and knead until smooth. Roll out to thickness of pie crust and cut into simple shapes, such as diamonds, hearts, or squares. Prick with a fork. Place on greased baking sheet and bake at 275 degrees about 20 min. or until lightly browned. While warm roll in powdered sugar and sprinkle with cinnamon.

Mrs. Clinton Schaum

ROLLED OATS COOKIES (Stephanie Newman's)

3 c. rolled oats (regular)	2 c. flour (heaping)
2 c. granulated sugar	1 c. raisins (cut fine)
1/2 c. butter or margarine	1 c. chopped nuts (black walnuts suggested)
1/2 c. shortening	
5 T. sweet milk	1 tsp. cinnamon
2 eggs, beaten	1/2 tsp. cloves
1 tsp. baking soda	1/4 tsp. allspice

Mix all dry ingredients together. Add beaten eggs, melted shortening and butter or margarine, and milk. Roll fairly thin and cut with cookie cutter. Bake at 375 degrees. These cookies will keep well in air-tight containers.

Mrs. Cooper Adams

SAND TARTS - Christmas

1/2 c. butter	1 egg white (unbeaten)
1 c. sugar	1 T. sugar
1 egg, beaten	1/4 tsp. cinnamon
1 3/4 c. sifted flour	Split blanched almonds
2 tsp. baking powder	

Cream butter and sugar and stir in well beaten egg. Sift flour and baking powder together, blend with first ingredients to make a soft dough. Set in refrigerator to chill. When cold, place on well floured board (may use powdered sugar), roll out 1/8 in. thick. Knead in more flour if needed. Shape with cutters. Brush with egg white and sprinkle with blended mixture of cinnamon and sugar (colored). Makes about 30 cookies. May use split almonds in center. Bake at 275 degrees until light brown.

Mrs. Clinton M. Schaum

SCOTCH SHORTBREAD COOKIES

1 c. soft butter (do not substitute margarine)	5/8 c. sugar
	2 1/2 c. sifted flour

Mix ingredients thoroughly with hand (It's fun!). Roll out to about 1/3 in. thick. Cut into fancy shapes with cookie cutters and decorate if you wish (sticking with fork tines is enough). Place on ungreased cookie sheet and bake for 25-30 min. in a 300 degree oven. Makes about 60 small cookies. If dough seems too difficult to roll out, chill it for awhile.

Mrs. Robert Cundiff

SPRINGERLE

4 eggs	1 lb. flour
1 lb. instant superfine sugar	Anise seed

Beat eggs with electric mixer until light. Gradually add sugar and continue beating for 15 min. Blend sifted flour into this mixture. Roll on lightly floured surface until a little more than 1/4 in. thick. Let stand while dusting springerle molds or rolling pin with flour. Press hard enough to make clear design. Cut designs apart and let stand overnight covered lightly with waxed paper. Next morning sprinkle baking sheet with anise seed. Brush flour from cookies and place picture side up on anise seed. Bake at 300 degrees until light straw colored. These are best when allowed to stand about 3 weeks in tightly covered tins.

Mrs. Donald A. Fuller

SUGAR COOKIES I (Mrs. Hurley H. King's)

2 c. sifted flour (approx.)	1 c. sugar
1 1/2 tsp. baking powder	1 egg
1/4 tsp. salt	1 tsp. vanilla
1/2 c. butter, margarine or shortening	1 T. milk

Sift 1 1/2 c. flour with baking powder and salt. Cream shortening, add sugar, egg, vanilla and milk. Mix well together. Add flour mixture. Add enough of the remaining flour to make a dough just thick enough to roll. Chill. Place on lightly floured board and roll to 1/8 in. thickness. Cut with fancy cookie cutters. Bake in mod. hot oven (375 degrees) about 5 to 8 min. Watch carefully to prevent cookies becoming too brown. Yield: 5 doz. (Before baking, sprinkle with colored sugar if desired)

Mrs. Cooper Adams

SUGAR COOKIES II

"An old recipe - Note no milk used", says Mrs. Reid

2 c. sugar	1 tsp. soda (heaping)
2 sticks butter	1 tsp. cream of tartar (heaping)
4 eggs	Flour to make stiff dough (about 5 c.)
1 T. lemon or vanilla flavoring	

Cream butter and sugar. Add eggs 1 at a time and beat well after each. Add flavoring, soda and cream of tartar. Add flour until dough is right consistency to roll. Roll thin, cut and sprinkle with sugar. Bake at 350 degrees until golden brown.

Mrs. James G. Reid

TEA CAKES I

"This is an old recipe and similar to what my grandmother made."

1 c. butter	1 tsp. soda
2 c. granulated sugar	1 tsp. vanilla
3 eggs	Flour (approx. 4 c.)
1 tsp. salt (scant)	Topping:
1/2 c. buttermilk	1/4 c. sugar
	1/2 tsp. mace

Cream butter and sugar together until light and fluffy. Add eggs, one at a time and blend well after each. Stir salt and soda into buttermilk and add to creamed mixture alternately with enough sifted flour to make a soft dough. Chill. Roll out thinly on lightly floured board or pastry cloth. Cut as desired. Sprinkle topping on cookies and bake on greased cookie sheet at about 350 degrees for 6-8 min., or until they begin to brown. Remove from baking sheet immediately.

Mrs. F. N. Tomlinson

WALNUT-CHEESE STICKS (Sunset Magazine, 1957)

1/2 pt. (1 c.) creamed cottage cheese	3/4 c. brown sugar, firmly packed
2 sticks butter or margarine (1 c.)	3/4 c. English walnuts, chopped fine
2 c. flour	
4 T. (1/2 stick) melted butter or margarine	

Blend cottage cheese and butter together. Sift flour, measure and sift again into the butter mixture, and blend until dough holds together. Roll out on a lightly floured board or pastry cloth until 1/8 in. thick. Spread dough with melted butter, then sprinkle with brown sugar and nuts. Cut into triangles 3 in. wide at the base. Beginning at the base of the triangle, roll dough into sticks. Place on greased baking sheet with the point side on the bottom. Bake in a hot oven (400 degrees) for 20 minutes,

or until golden brown (Mine take 16 min. You have to watch carefully as they aren't as good if even slightly overdone.)
Yield: 3 doz. Note: They freeze beautifully. For an even richer flavor, add a little brandy to the melted butter.

Mrs. R. L. Stevenson

CHOCOLATE COVERED BALLS

2 sticks butter	1 14 oz. jar crunchy pea-
1/2 lb. Graham Cracker Crumbs	nut butter
1 c. nuts	1 box powdered sugar
1 c. Angel-Flake coconut	1 T. vanilla or
	rum flavoring

Melt butter and add all other ingredients. Form tightly packed balls the size of walnuts.

Coating: 1/2 c. shredded paraffin

1 12 oz. pkg. semi-sweet chocolate bits

Melt paraffin and chocolate together. Dip balls and lay on wax paper to dry. These freeze well. Yield: about 80.

Mrs. Dwight Jones

Mrs. Floyd Hauser

Mrs. Robert Cundiff

CHRISTMAS BALLS (Mary's)

1 box white raisins, ground	1 c. broken nuts
1/2 lb. mixed crystalized	1 c. miniature marshmallows
fruit	Vanilla wafers
1 can Angel-Flake coconut	

Mix all ingredients together, by hand. Make into balls and roll in vanilla wafer crumbs. Optional: add grated rind of 1 lemon to crumbs.

Mrs. Jesse B. Glenn

COCONUT BALLS

....as given to Ada Redd Browning by Mrs. Franklin Delano Roosevelt--in person! This occurred when Mrs. Roosevelt invited Ada Redd to the White House to meet with other women broadcasters on radio and TV. As a parting gift to those attending, Mrs. Roosevelt gave them her own recipe for coconut balls.

1 1/2 c. grated coconut

Mrs. L. L. Browning

1/2 lb. butter, softened	3 c. flour
Pinch of salt	1 c. pecans, chopped
3 T. sugar	1 tsp. vanilla

Miss Margaret Gray

COOKLESS WONDER BALLS

1 c. semi-sweet chocolate pieces
1 c. butterscotch pieces

3/4 c. sifted confectioners sugar	2 tsp. grated orange rind 1/4 tsp. salt
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1/2 c. sour cream 2 c. vanilla wafer crumbs

Mrs. S. Clay Ripple, Jr.

The combination of dates, nuts and Rice Krispies is another popular one at Centenary, so once again I'll give a basic recipe and tell how several members vary the recipe.

Basic Date Finger Recipe:

1 c. (1 sm. pkg) chopped dates	Dash of salt
1 c. chopped pecans	1 tsp. vanilla
1 stick butter or margarine	2 1/2 c. Rice Krispies
2 eggs, slightly beaten	1 can Angel-Flake coconut

Mix first 5 ingredients together and heat to boiling. Cook over low heat, stirring constantly, for 6 min. Remove from heat. Add vanilla and Rice Krispies. Cool slightly and shape into fingers. Roll in coconut. (These are easier to handle if hands are kept moist with cold water.)

Variations:

Mrs. Charles M. Green: Use brown sugar instead of white, and no eggs. Heat only until dates are soft and heated through. Mix coconut into batter. May press into a rectangular pan and cut into bars, then roll in powdered sugar.

Mrs. Edward M. Marsh - who says, "My very special and choice recipe", uses only 5 T. butter and increases dates to 1 1/2 c. She shapes them into strawberries and quickly rolls in red sugar crystals instead of coconut (It takes 4-5 bottles sugar crystals). This artistic version is completed with leaves ordered from: Food Art Supply Co., Box 208, Park Ridge, Illinois. (\$1.00/100, plus postage)

Mrs. S. Clay Ripple, Jr.: Use only 2 c. Rice Krispies and 1/2 tsp. vanilla.

Mrs. Henry P. Smith: Use only 1 egg. Reserve 1/2 c. nuts to add to coconut for coating.

MINT SUPREME COOKIES

3 c. sifted flour	1/2 c. brown sugar, packed
1 tsp. soda	2 eggs, unbeaten
1/2 tsp. salt	1 tsp. vanilla
1 c. butter	1 9 oz. pkg. solid choco-
1 c. white sugar	late mint wafers

Sift first 3 ingredients together. Cream butter and sugars well. Add eggs and vanilla to creamed mixture and beat well. Blend in dry ingredients, mixing thoroughly. Cover and chill at least 2 hrs. To shape cookies, enclose each wafer in the center of 1 T. dough which has been rolled into a ball. Flatten to conceal wafer. Place on ungreased baking sheet

about 2 in. apart. Top each with English walnut half.
Bake at 375 degrees 9-12 min.

Mrs. Harry L. Reed

MOLASSES CRINKLE COOKIES

Easy and delicious. Children like to roll them.

3/4 c. shortening	2 tsp. baking soda
1 c. sugar	1/2 tsp. cloves, ground
1/4 c. molasses	1/2 tsp. ground ginger
1 egg	1 tsp. cinnamon
2 c. sifted flour	1/2 tsp. salt

Melt shortening in 3 or 4 qt. saucepan over low heat. Remove from heat and let cool. Add sugar, molasses and egg, beating well. Sift together flour, soda, spices and salt. Add to first mixture and mix well. Chill several hours or even over night. Form in one in. balls, roll in granulated sugar and place on greased cookie sheet 2 in. apart. Bake at 375 degrees 8-10 min. Makes about 12 doz. small cookies.

Mrs. John Burwell

Mrs. James C. Parker, Jr.

ORANGE BALLS

1 7 1/2 oz. pkg. vanilla	3/4 c. grated coconut
wafers, crushed	1/4 c. frozen orange juice,
3/4 c. powdered sugar	undiluted

Mix all ingredients together and shape into balls.

Mrs. J. J. Harris

PECAN TASSIES

Pastry: 1 stick margarine	1 c. flour
1 pkg. (3 oz) cream cheese	Dash salt

Mix well. Form into ball and chill well. Divide pastry into 24 small balls. Press into small tins and fill as desired. My favorite filling is chess filling with chopped nuts sprinkled on top of pastry.

Chess filling: 1 egg	1 T. milk
1 c. brown sugar	1 1/2 T. melted margarine
1 T. flour	

Bake at 350-400 degrees for 10 min. or until done. (The original recipe calls for 1 egg, 3/4 c. brown sugar and 1 T. melted butter; bake at 350 degrees for 15 min. and reduce heat to 250 degrees for a few more minutes. I don't like this as well).

Mrs. Henry McCorkle

STRAWBERRIES

3 3 oz. pkgs. Strawberry Jello
3/4 c. Eagle Brand Sweetened Condensed Milk
1 c. Angel-Flake coconut
1/2 c. finely chopped pecans

Mix all ingredients together. Shape with fingers into strawberry size, and roll in granulated sugar. Yield: about 3 doz. (If too thin to shape, add more coconut. If too thick or dry, add more condensed milk.) Refrigerate for several hours or freeze. Keep in refrigerator or freezer until ready to serve.

Mrs. Joe R. Tolley

YELLOW RINGS

5 egg yolks	4 c. sifted flour
1 c. plus 2 T. sugar	1 c. butter, soft
2 tsp. vanilla	

Beat egg yolks and sugar until light and lemon colored. Stir in vanilla. Work flour and butter together and add to egg mixture. Knead until smooth. Roll dough*to thickness of a pencil and about 5 1/2 in. long between floured hands, and shape into rings. Bake on ungreased cookie sheets at 350 degrees 12-15 min. or until just golden. While still warm, glaze with thin lemon frosting:

1 c. sifted powdered sugar	Few drops yellow food color-
1-2 T. lemon juice	ing.

Add lemon juice to sugar, stirring until right consistency.
*Note: May need to add a little water to make dough roll more easily.

Mrs. John Peeler

CARAMEL BUTTER COOKIES

2 sticks butter, softened	1 tsp. vanilla
1/2 c. white sugar	2 1/4 c. flour
1/2 c. brown sugar, packed	1/4 tsp. soda
1 egg	Dash of salt

Cream butter and sugar. Add egg and beat well. Add flavoring. Blend in dry ingredients. Make into rolls and freeze overnight. Cut in slices and bake at 375 degrees about 10 min.

Mrs. Jesse B. Glenn

ICE BOX COOKIES

1 c. butter	1 tsp. soda
2 c. brown sugar	3 1/2 c. flour
2 eggs	1 c. nuts, chopped
Pinch salt	(1 tsp. vanilla and 1 tsp. cream of tartar added by Mrs. Harris)

Cream butter and sugar. Add well beaten eggs. Add dry ingredients a little at a time. Add nuts. Shape into 2 long rolls and place in refrigerator or freezer overnight. Slice thin and bake on greased cookie sheet in 350 degree oven until lightly browned.

Mrs. C. H. Underwood

Mrs. J. J. Harris

OATMEAL CRISPIES

1 c. butter or oleo	1 tsp. salt
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 1/2 c. flour
2 eggs	3 c. Quaker Oats
1 tsp. vanilla	1 c. pecan pieces

Cream butter and sugar. Add eggs and beat well. Add flavoring. Blend in dry ingredients, oatmeal and pecans. Shape into 2 rolls. Wrap in wax paper and place in refrigerator until very cold. Slice and bake on greased cookie sheet at 350 degrees for 5-10 min.

Mrs. Charles Spurr

BUTTERSCOTCH COOKIES

1/2 lb. butter	1 tsp. cream of tartar
2 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. vanilla
3 1/2 c. flour	1/2 c. pecans

Cream butter and sugar. Add eggs, stir in other ingredients. Press into loaf pan lined with wax paper and let stand in refrigerator overnight. Slice thin and bake in 300 degree oven until brown about 10-15 minutes. About 5 dozen.

Mrs. Milton Cash



Desserts

editor: Mrs. Robert A. Mayer

Brush the under crust of fruit pies with egg white before adding the fruit. It will prevent juices from soaking through the crust.

To prevent soggy crust on custard pies bake pie at 450 degrees for first 10 minutes. Reduce heat to 350 degrees and continue baking.

If a fruit pie spills while baking, sprinkle spillage with salt to prevent smoke and a burned odor.

Pie dough may be made in advance, wrapped in waxed paper and placed in refrigerator. Chilled dough handles more easily than warm dough, and it will keep for several days.

CHOCOLATE SAUCE

3 sqs. bitter chocolate	1 sm. can evaporated milk
3 T. butter	1 tsp. vanilla
3/4 c. sugar	dash of salt

Melt chocolate and butter over low heat, then stir in the sugar and milk. Keep stirring over low heat until the sugar has dissolved and the sauce has thickened. Add vanilla. Keeps well in refrigerator, but is better served warm.

Mrs. J. R. Marion
Mrs. Frank Warren

CHOCOLATE ALMOND SAUCE

3 sqs. chocolate	1 T. butter
1 3/4 c. light cream	1 tsp. vanilla
1 c. sugar	1/2 c. whole toasted almonds
1/4 c. enriched flour	1/4 tsp. salt

Melt chocolate in cream over hot water. Cook until smooth. Combine sugar, flour, and salt. Add enough chocolate mixture to make a smooth paste. Add this to remaining chocolate mixture. Cook until smooth and slightly thick--about ten minutes. Remove from heat and stir in remaining ingredients. Serve hot or cold. Delicious over vanilla ice cream.

Mrs. William G. Pfefferkorn

CHOCOLATE SYRUP

1 c. cocoa	pinch of salt
1 1/2 c. sugar	2 tsp. vanilla
1 c. water	

Blend dry ingredients in sauce pan. Add 1/2 c. of water to make a smooth paste, then stir in rest of water. Bring to boil, stirring; cook 3 minutes. Add vanilla. Store in covered jar in refrigerator. Makes 2 cups of sauce.

Mrs. James McNeely, Jr.

DATE NUT SAUCE

1 pkg. dates (8-oz.) chopped	1/2 c. white corn syrup
pinch of salt	1/2 c. chopped walnuts
1/2 c. water	

Heat together dates, water, and salt just until boiling. Remove from heat. Stir in corn syrup and chopped walnuts. Cool. Serve as topping on vanilla or coffee ice cream. 8 servings.

Mrs. James McNeely, Jr.

ORANGE BUTTER SAUCE

1 c. sugar	1 c. water
2 T. cornstarch	2 T. butter
1 tsp. salt	1 can (6 oz) frozen orange juice concentrate

Combine sugar, salt, and cornstarch in a sauce pan. Blend well and stir in water and butter. Cook, stirring constantly, until mixture thickens and comes to a boil. Remove from heat; stir in undiluted concentrate. Serve as pancake or dessert sauce. Makes 2 cups.

Mrs. Jack Cabaniss

BAKED CUSTARD

3 c. milk	1/4 c. sugar
3 eggs	1 tsp. vanilla

Scald milk. Beat eggs, sugar and flavoring together. Pour bit of hot milk into egg mixture, then mix all well. Divide into 6 custard cups set in a shallow pan--or into a baking dish set in pan--add 1/2 inch hot water to pan and bake at 300 degrees until knife comes out clean, 35 to 50 minutes.

Mrs. C. A. Street

LOW CALORIE BAKED CUSTARD (Original)

1 qt. skim milk	1 level T. sugar
3 eggs	flavoring
6 1/2 grain saccharin tablets	

Scald milk over low heat. Dissolve saccharin in a bit of milk in a large cup--add sugar, eggs, vanilla, and sherry flavor and beat together just until well mixed. Add some hot milk and mix well; then pour into rest of the milk and mix well. Pour into 10 custard cups, set in shallow pans. Grate a whiff of nutmeg over each. Put pans into 300 degree oven; pour about 1/2 inch of hot water in pans. Bake for 45 minutes. Each custard contains about 62 calories. This is an original recipe. Good for dieters and/or diabetics.

Mrs. C. A. Street

FLAU DE LECHE (Custard Milk)

1 can (15 oz.) condensed milk	2 egg whites
1 c. fresh milk	1/2 tsp. vanilla
1 can evaporated milk	1/4 tsp. salt
4 egg yolks	

Combine the milk, vanilla, and salt and mix well. Beat yolks and whites and add to milk mixture. Prepare a caramel with brown sugar and smear inside of a shallow container or individual cups. Fill container or cups with custard, place in a larger pan of hot water, and bake in 300 degree oven for about 1 hour or until a knife inserted in the center of a cup comes out clean. Cool, chill several hours before serving.

Variations:

1. Pour 6 or 7 T. warm brandy or rum over the cold flau at serving time and ignite when carrying to the table.
2. Coconut Flau--to basic recipe, add 1/2 c. grated canned coconut.
3. Pineapple Upside-down Flau--before brown sugar has a chance to cool. Add a T. well-drained crushed pineapple and a candied cherry, or use chunks of pineapple in the bottom to form a flower with cherry as center. Bake a little longer than basic flau.

Mrs. Robert Law

DELICIOUS BREAD PUDDING

4 c. soft crust-free bread cubes	1/4 tsp. salt
4 eggs	1 tsp. vanilla
3/4 c. sugar	3 c. scalded milk
	1 jar red raspberry preserves

Arrange bread cubes in a greased 1 1/2 qt. casserole. Combine 2 eggs and 2 egg yolks, beat slightly. Add 1/2 c. sugar, pinch salt, and vanilla; mix. Add scalded milk to egg mixture gradually, stirring constantly. Pour over bread. Place casserole in a shallow pan filled with 1 inch hot water; bake in a 350 degree oven for 30 minutes or until done--when a knife inserted in the center of the pudding comes out clean. Beat egg whites with remaining

sugar until peaks form. Spread preserves over pudding and top with meringue. Run back in oven to brown.

Mrs. W. E. Newsome

DATE PUDDING I

1 pkg. dates (8 oz.)	chopped	1 tsp. vanilla
1 c. nuts	chopped	1 tsp. baking powder
2 eggs		4 T. flour
1 c. sugar		2 T. milk
1/4 tsp. salt		2 T. Crisco

Beat eggs with sugar until light. Stir in flour sifted with baking powder and salt, milk, chopped dates and nuts, and melted Crisco. Pour into small greased patty pans or oblong pan about 7 1/2" x 11". Bake 25 minutes in slow oven. Serve with whipped cream.

Mrs. Floyd A. Martin

DATE PUDDING II

1 c. dates, chopped	1 tsp. baking powder
1 c. nuts, chopped	(rounded a little)
2 T. flour	1/2 c. sugar
2 eggs	pinch of salt

Break eggs separately, add sugar and salt, then chopped nuts and dates. Mix well. Add flour with baking powder and bake in greased pan in slow oven about 20 minutes.

Mrs. Frank Morris

FRUIT COCKTAIL PUDDING

1 c. flour (not full)	1 egg beaten
1 c. sugar	1 can (#2) fruit cocktail
1 tsp. soda	1/2 c. chopped nuts
1/4 tsp. salt	1/2 c. brown sugar

Sift dry ingredients together. Beat 1 egg until light. Add 1 can mostly drained fruit cocktail. Mix and pour into oblong greased cake pan. Before baking, mix nuts and brown sugar and sprinkle over top. Bake at 325 degrees for 30 minutes. Cool. Cut in squares and serve with whipped cream and a cherry. Serves 8 to 10. Double for large pan and a crowd.

Mrs. J. R. Durham, Sr.

LEMON CAKE CUSTARD

1 c. sugar	juice of 1 lemon and
2 T. butter or margarine,	grated rind
melted	3 eggs, separated
4 T. flour	1 1/2 c. milk
1/8 tsp. salt	

Mix sugar, lemon juice and grated rind, flour, salt, and melted butter together. Separate eggs. Beat yolks, add milk. Add to first mixture. Fold in stiffly beaten egg whites. Put in 8 greased custard cups, or into round 1 1/2 qt. casserole, placed in pan of hot water (about 1/2 full). Bake at 350 degrees for 45 minutes. The cake will come to the top. When cool, run knife around custard and turn upside down on plate. The top side will bake a golden brown and the bottom side will be soft but firm enough to stand up when turned upside down.

Mrs. George W. Chandler
Misses Emily and Bernice Payne

LIGHTENING PUDDING

1 c. flour	1/3 c. melted butter
1 c. sugar	2 eggs
1 tsp. baking powder	sweet milk

Sift together flour, sugar, and baking powder. Into a measuring cup 1/3 full of melted butter, break 2 eggs and fill cup with sweet milk. Beat all together and bake in greased loaf pan at 350 degrees. Serve hot with lemon sauce.

Lemon Sauce:	1 egg	2 T. flour
	1 c. sugar	juice of 2 lemons and
	1 T. butter	grated rind
	Dash of salt	2 c. boiling water

Mix. Cook in double boiler until thick. Flavor with rind and juice of 2 lemons.

Mrs. L. G. Pfefferkorn, Sr.

ORANGE PUDDING

2 c. milk	1 c. sugar
2 egg yolks (or 3) and	pinch of salt
whites	1 tsp. vanilla
2 T. flour or cornstarch	5 or 6 oranges
heaping	

Sift flour and sugar together. Mix all ingredients together and make a boiled custard. Cook until thick. Add vanilla. Cool. Have ready 5 or 6 oranges, peeled and sliced in bite size pieces in baking dish with enough juice almost to cover. Beat up meringue of the egg whites until stiff. Then add 1/4 tsp. cream of tartar or baking powder. Beat in 4 T. (or 6 T. if use 3 eggs) sugar, one at a time. Spread custard over orange slices. Then top with meringue mixture. Put in COLD oven on bottom shelf in pan of cold water. Turn on broil and watch until meringue browns. Keep in refrigerator. Serve in fruit dishes. Good for all ages and for well and sick.

Similar recipe submitted by: Mrs. Hoyle Ripple
Mrs. Maude C. Williamson

MACAROON PUDDING

1 doz. large or 18 small	1/2 c. chopped pecans
almond macaroons	3 T. melted butter
15 marshmallows	1/2 tsp. vanilla
3 egg yolks beaten	1/2 pt. cream whipped
1/2 c. powdered sugar	3 stiffly beaten egg
	whites

Break macaroons into small pieces. Add cut marshmallows. Add pecans, butter and egg yolks. Fold in whipped cream and egg whites to which sugar has been added. This is good served in sherbet glasses or molded. If to be molded, add 2 T. Knox gelatin dissolved in 1/4 c. water.

Mrs. R. B. Crawford, Jr.

PUMPKIN PUDDING

1 qt. cooked pumpkin,	2 eggs, beaten slightly
drained	2 tsp. cinnamon
1 can Borden's <u>condensed</u>	2 tsp. nutmeg
milk	

Mix in blender, in 2 batches if necessary. Bake in greased 1 1/2 qt. Pyrex casserole, uncovered, in 340 degree oven for 2 hours till done (knife comes out clean). Warning: watch it, for it may be done in less than 2 hours.

Miss Margaret Stevenson

QUEEN OF PUDDING

4 c. toasted bread crumbs	1 jar jelly--apple, plum,
1 pt. custard (flavor custard with vanilla)	or grape, but apple is best
2 egg whites stiffly beaten	2 T. sugar

Put this in baking dish, making about three layers. On each layer put bread crumbs, boiled custard, and a little jelly; on top layer add jelly then bread crumbs, and whites of eggs beaten stiffly with 2 T. sugar. Bake pudding in oven about 1 hour at preheated oven 325 degrees. Take out and put egg whites on top; put in stove again long enough for egg whites to rise and brown. Watch carefully. Serves about 6 to 8 people.

Mrs. Fred Watson

SNOW PUDDING

Soak 2 envelopes Knox gelatin in 1 c. cold water until firm (1 hr.). To this add 1 pt. boiling water, juice of lemons, and 1 1/3 c. sugar. When dissolved and cool, beat it into the well beaten whites of 3 eggs. When thick pour into molds. Serve with cream and a boiled custard made from the 3 egg yolks plus 1 whole egg and 1 1/2 c. sugar and 1 qt. milk. Cook in double boiler.

Mrs. J. R. Durham, Sr.

STEAMED CARROT PUDDING

1/2 c. shortening	1 1/4 c. sifted cake flour
1/2 c. brown sugar	1/2 tsp. baking soda
1 egg	3/4 tsp. baking powder
1 T. water	1/2 tsp. salt
1 c. finely grated carrots	1/2 tsp. cinnamon
2 tsp. grated lemon rind	1/2 tsp. nutmeg
1 c. seedless raisins	

Cream shortening until fluffy. Add sugar gradually. Add egg which has been beaten with water. Add carrots, lemon rind, and raisins, then gradually add sifted dry ingredients. Turn into 2 qt. greased pudding mold with top. (Crisco can, coffee can or any similar can with lid may be used.) Steam 1 hr. on top of range. Put water half way up around the can which is placed on a rack. Serve with warm lemon sauce. This makes 6 servings. Serve

STRAWBERRY-ORANGE AMBROSIA

2 c. sweetened fresh straw- 2 c. seedless grapes
 berries halved 1 1/3 c. flaked coconut
4 oranges, peeled & sliced

Arrange layers of strawberries and juice, oranges, grapes, and coconut in a serving dish. Makes 8 servings.

Mrs. H. L. Wilkes, Jr.

HEAVENLY HASH

1 pt. whipping cream few maraschino cherries
24 marshmallows (cut finely) drained crushed pineapple
1 c. chopped walnuts

Whip 1 pt. heavy cream. Whip in 24 marshmallows (cut finely) chopped walnuts, cherries, and a small amount of pineapple. Let stand in refrigerator for several hours. Serve in sherbet glasses or on plain cake.

Mrs. Nelson Tomlinson, Jr.

APPLE PAN DOWDY

Canned sliced apples White cake mix
Whipped cream (or the prepared ready- whip)

Arrange two cups apples (drained) in baking pan. Sprinkle 1/4 c. molasses or brown sugar, 1/4 tsp. nutmeg, 1/4 tsp. cinnamon, and 1/4 tsp. salt. Prepare cake mix and pour over apples. Bake in moderate oven, 350 degrees, for 25 minutes or until cake is done. Cut in squares and serve with whipped cream.

Mrs. J. W. Bowman

GRAPES JUANITA

2 lb. seedless grapes 1/2 c. light brown sugar
1 1/2 c. sour cream grated orange rind

Combine grapes and cream. Sprinkle sugar over top. Refrigerate at least 2 hours. Serve with grated orange rind as garnish.

Mrs. Frank Ruark

Put sugar in heavy skillet over medium heat and stir carefully until brown but not burned. Add water very slowly. It will steam and sizzle. Turn heat low and carefully add milk and cream, then vanilla. The mixture may curdle, but it will be smooth when frozen. Freeze in rotary freezer.

Mrs. Douglas Dillard

GRAPE SHERBET

1 1/2 qts. milk	2 lg. cans frozen grape
1 1/2 c. sugar	juice (24 oz.)
	2 tsp. lemon juice

Dissolve sugar in milk. Add grape juice and lemon juice and freeze. An original recipe.

Mrs. Robert J. Froeber

STRAWBERRY ICE

1 lg. or 2 sm. pkgs. frozen strawberries	1 pt. half and half
juice of 2 or 3 lemons	4 T. sugar (more or less to taste)
	shake of salt

Mash strawberries with potato masher or slotted spoon. Add lemon juice, milk, sugar, and salt, stirring carefully. Freeze in rotary freezer.

Mrs. Douglas Dillard

TANGERINE ICE

2 qts. water	4 sm. cans frozen tangerine juice
2 c. sugar	

Mix and freeze. An original recipe.

Mrs. Robert J. Froeber

3 - 5 FRUIT ICE

Juice of 3 oranges	3 c. water
Juice of 3 lemons	3 bananas mashed fine
3 c. sugar	

Freeze (but better not too hard).

Mrs. B. S. Womble

FROZEN FRUIT SHERBET

1 sm. can crushed pineapple juice of 1/2 lemon
 and juice 2 bananas, sliced
2 c. orange juice 2 tsp. sugar

Mix all ingredients in freezer dish. Place in freezer and stir occasionally to prevent solid hardening. Keeps indefinitely. 4-6 servings. For dessert or salad.

Mrs. Louis R. Haefele

GRAPE MARLOWE

4 oz. grape juice 16 marshmallows
1 tsp. lemon juice 1/2 pt. whipping cream

Boil grape juice, add marshmallows and boil til marshmallows dissolve. Cool to room temperature, then chill. Whip cream til firm, then mix. Freeze at least 3 1/2 hours.

Mrs. Kenneth Goodson

FROZEN LEMON SOUFFLE

3 eggs 1/2 pt. cream (whipped)
1/2 c. sugar 1 sm. box vanilla wafers
4 T. lemon juice

Mix egg yolks with lemon juice and sugar. Cook in a double boiler until thick. When cool, fold in beaten egg whites and whipped cream. Line bottom of ice tray with 1/2 crushed vanilla wafers. Pour mixture over this and cover with remainder of vanilla wafer crumbs. Put in freezer until ready to serve, and it does not freeze. It keeps well for several days. Serves 4.

Mrs. George W. Chandler

BISCUIT TORTONI

3/4 c. crushed macaroons 1/2 pt. heavy cream
3/4 c. confectioners sugar 3/4 tsp. almond flavoring
3/4 c. rich milk ground toasted almonds

Combine crushed macaroons and sugar. Add milk and let stand for 1 hour. Whip 1/2 pt. heavy cream until stiff. Fold in macaroon mixture and almond flavoring. Fill six paper muffin cups with the tortoni in muffin pan.

Sprinkle with ground toasted almonds. Freeze until firm. Decorate with bits of green and red maraschino cherries.

Mrs. Horace Deudney

MOCHA NUT TORTONI

2 egg whites	2 egg yolks, slightly beaten
1/4 c. granulated sugar	2 tsp. vanilla
2 c. heavy cream	1/2 c. semi sweet choc. pcs.
1/4 c. granulated sugar	1/2 c. minced toasted almonds
2 T. instant coffee	

Beat egg whites until quite stiff, then gradually add 1/4 c. sugar. Whip cream with 1/4 c. sugar and coffee. Add egg yolks and vanilla. Fold into beaten egg whites. Melt chocolate over hot (not boiling) water--cool slightly--then quickly fold chocolate and almonds into egg white mixture. Turn into 12 custard cups or 16 2 oz. paper souffle cups. Freeze until firm. Freezer wrap and refreeze if you like. Serve from freezer as needed.

Mrs. Gertrude Clay Reed

FROZEN CHRISTMAS PUDDING

1 1/2 c. vanilla wafer crumbs	1/4 tsp. nutmeg
1/2 c. chopped pecans	1 c. heavy cream whipped
1 8-oz. jar candied chopped fruit	8 marshmallows
	1/4 c. hot pineapple juice
1 No. 2 can crushed pineapple, drained	
1/4 tsp. cinnamon	

Mix vanilla wafer crumbs, pecans, candied chopped fruit, crushed pineapple drained, cinnamon, and nutmeg. Melt marshmallows in pineapple juice and add to this mixture. Cool. Fold in whipped cream. Pour into mold or refrigerator trays and freeze. Mold may be lined with additional cookie crumbs, if desired. Serves 10.

Mrs. M. T. Daniel

CHOCOLATE ALMOND VELVET

2/3 c. canned chocolate syrup 2 c. heavy cream-whipped
2/3 c. sweetened condensed 1/3 c. slivered, toasted
milk almonds
1/2 tsp. vanilla

Combine chocolate syrup, condensed milk, and vanilla. Chill. Fold in whipped cream and nuts. Freeze in refrigerator tray. Sprinkle with additional nuts to serve. Serves 6.

Mrs. W. Grady Southern, Jr.

BLUEBERRY DESSERT

1/2 lb. vanilla wafers, 1 can blueberry pie mixture
crushed 1/2 c. pecans
2 c. powdered sugar 1 pt. cream whipped
1/2 c. butter 4 T. powdered sugar
2 eggs

Crush vanilla wafers and spread in bottom of 12 x 9 pan. Cream together 2 c. powdered sugar and 1/2 c. butter and beat until light. Add 2 whole eggs and beat until fluffy. Put this on crumb layer. Then put 1 can of blueberry pie mixture on sugar mixture. Sprinkle 1/2 c. pecans on blueberry layer. Top with 1 pint of cream whipped and sweetened with 4 T. powdered sugar. Sprinkle with a few crumbs. Let stand in refrigerator 24 hours. Serves 6-8.

Mrs. Lorne Kennedy

DATE NUT ROLL

1/2 c. Eagle Brand Sweetened 1/2 lb. chopped pitted
Condensed Milk dates (1 cup)
2 tsp. water 1/2 c. chopped walnut meats
1/2 lb. vanilla wafers or or pecan meats
 graham crackers

Thoroughly blend milk with water. Roll vanilla wafers. Mix with finely cut dates and chopped nuts. Add milk and knead mixture until well blended. Shape into a roll on a platter and cover with wax paper. Chill in refrigerator for 24 hours or longer. To serve, cut into slices and garnish with hard sauce or whipped cream.

Mrs. C. H. Underwood

DATE PINEAPPLE ICE BOX CAKE

7 oz. pkg. of graham crackers (ground)	1 sm. can crushed pineapple
1 stick butter or marg. (1/4 lb.)	1/2 c. white sugar
1 c. pecans chopped	1 c. dates chopped

Line buttered dish or pan with 1/2 of crumbs. Cream margarine, sugar, add pineapple, nuts and dates. Spread over crumbs. Put remaining crumbs on top and pat down. Put in refrigerator. Serve with whipped cream topped with a cherry. Serves 9. Use square pan. This will last for days if kept in refrigerator.

Miss Nannie E. Dodson

LEMON FLUFF

(The original recipe. Delicious with heavy meals.)

1 pkg. lemon jello (reg. size)	3/4 c. sugar
1 1/2 c. boiling water	2 lemons - juice and grated rind

Mix together above ingredients and let congeal to thick consistency but not firm. Fold in: 1 can evaporated milk, chilled and whipped. Roll into fine crumbs a package of vanilla wafers or coconut macaroons. Put half of the crumbs in the bottom of a 10 x 10 inch pan. Pour in fluff and cover with other half of crumbs. Place in refrigerator until firm. Cut into squares to serve.

Mrs. Edward Ritter

ORANGE CREAM ICE BOX CAKE

Grated rind of 1 orange	1 T. granulated gelatin
1 c. orange juice	3 tsp. cold water
3 T. lemon juice	1 tall can evaporated milk
3/4 c. sugar	lady fingers or sponge cake
1/2 c. nuts	

Mix first 5 ingredients and chill thoroughly. Soak gelatin in cold water while you scald the evaporated milk in a double boiler. Add the soaked gelatin to the hot milk and stir until dissolved. Chill and when very cold beat with a rotary egg beater until stiff like whipped cream. Fold

in the fruit mixture. Arrange a layer of lady fingers or sliced sponge cake in the bottom of a mold, cover with a layer of the orange cream, add another layer of lady fingers or cake and continue thus until the mold is filled or all material used. Let stand in refrigerator 12 hrs. or more. Turn out, decorate, and serve in slices with whipped cream if desired.

Mrs. J. E. Lindsay

PINEAPPLE ICE BOX CAKE

1 lb. vanilla wafers rolled fine	2 c. drained crushed pineapple
3 c. powdered sugar	1 pt. whipping cream
1/2 lb. butter	1/2 c. chopped nuts
4 eggs	

Grease pyrex dish with margarine. Sprinkle vanilla wafers in dish. Cream butter and sugar. Add eggs one at a time. Beat well and spread cream mixture on vanilla wafers--then layer of pineapple. Sprinkle nuts over pineapple. Add layer of whipped cream, and sprinkle vanilla wafer crumbs on top. Keep in refrigerator 24 hrs. before serving. Do not freeze.

Mrs. C. H. Underwood

PINEAPPLE MINT SUPREME

1 c. flour	2/3 c. evaporated milk chilled
1/2 c. walnuts, chopped (or pecans)	1/8 tsp. peppermint extract
1/4 c. firmly packed brown sugar	1/2 c. semi-sweet chocolate morsels
1/2 c. butter	1/3 c. evaporated milk
1 can (1 lb. 4 oz.) crushed pineapple	1 T. butter
1 pkg. (3 oz.) lime gelatin	1/4 tsp. peppermint extract
1 8 oz. pkg. cream cheese	
1 c. sugar	

Combine flour, chopped walnuts, and brown sugar in bowl. Cut in 1/2 c. butter until fine. Press into bottom of greased 12 x 8 x 2 (or larger) inch baking dish. Bake at 400 degrees for 12 to 15 minutes. Cool.

Pineapple Mint Filling: Drain can of crushed pineapple into sauce pan. Bring juice to boiling point. Dissolve gelatin in hot juice. Cool. Beat cream cheese with 1 c. sugar. Blend in gelatin mixture. Stir in pineapple. Chill until thick but not set. Chill evaporated milk with peppermint extract (or 2 drops of oil of peppermint) in small bowl until ice crystals form. Beat until thick. Fold into pineapple cheese mixture. Spoon over baked crust. Refrigerate while preparing glaze. Spread glaze carefully. Chill at least 4 hours. Serves 12.

Chocolate Mint Glaze: Melt--stirring occasionally over low heat--1/2 c. chocolate morsels in 1/3 c. evaporated milk. Add 1 T. butter and 1/4 tsp. peppermint extract (or 2 drops oil of peppermint.) Spread over filling while warm.

Mrs. Robert A. Mayer

STRAWBERRY DELIGHT

1 c. flour	2/3 c. milk
1/2 c. butter	1/2 pt. whipped cream
1/4 c. brown sugar	2 pkgs. strawberry jello
2/3 c. finely chopped pecans	2 c. hot water
24 marshmallows	1 lg. pkg. frozen strawberries

Mix flour, butter, brown sugar, and chopped pecans like pie crust and press into bottom of 9 x 13" pan. Bake for 15 min. at 350 degrees. Let cool. Melt marshmallows with milk in double boiler. Let cool and fold in whipped cream. Spread on crust. Let stand in refrigerator until set. Dissolve strawberry jello in hot water. Add partially frozen whole strawberries. Pour gently over marshmallow mixture. Set for 3 hours. Garnish with whipped cream.

Mrs. Thomas W. Chlosta, Jr.

ANGEL BAVARIAN CAKE

1 pt. sweet milk	1/3 c. cold water
4 egg yolks	1 pt. whipping cream
1 c. white sugar	4 egg whites beaten stiffly
2 T. flour	1 large angel food cake
pinch of salt	1/2 pt. whipping cream
1 tsp. vanilla	fresh grated coconut
1 envelope plain gelatin	

Make a custard out of sweet milk, egg yolks, sugar, flour, salt, and vanilla. Add envelope of plain gelatin dissolved in 1/3 c. cold water. Let cool. Fold in 1 pint whipping cream which has been whipped not too stiffly and 4 egg whites beaten stiffly. Cut one large angel food cake into quarters. Line two baking dishes each with one-fourth of the cake broken up into small bits. Spoon custard mixture over broken cake bits. Use two layers of cake bits and two of custard. Let stand in refrigerator over night. Ice next morning with 1/2 pint sweetened whipped cream. Sprinkle with fresh grated coconut and top with cherry at serving time. Serves 16.

Mrs. Ernest Fitzgerald

CHOCOLATE ICE BOX CAKE

4 sqs. bitter chocolate	4 doz. lady fingers
8 egg yolks	2 c. whipped cream
1/2 c. water	1/2 c. sugar
1 c. sugar	1 doz. marshmallows, cut
1 1/2 c. butter	up
2 c. powdered sugar	2 bananas
2 tsp. vanilla	1 tsp. vanilla
1 c. nuts	25 maraschino cherries
8 egg whites beaten stiff	

Filling: In the upper part of the double boiler melt chocolate. Add sugar, water, and beaten egg yolks. Stir until very thick. Remove from fire, beat with rotary beater until smooth, then cool. Cream butter with powdered sugar. Whip into the cold chocolate mixture. Add vanilla and nuts.

Cake: Line mold with wax paper. Arrange split lady fingers on bottom and sides and add layer of filling then cake till all is used. Put in refrigerator for 24 hours. Turn on a platter and cover with whipped cream, which has diced marshmallows and bananas folded in. Garnish with cherries. Serve in slices. This serves 24 people.

Mrs. Maude C. Williamson

CHOCOLATE MOUSSE

1 pkg. Knox gelatin	pinch of salt
1/2 c. cold water	1/2 c. boiling water
1 can Eagle Brand milk	4 beaten egg whites
1 sq. baking chocolate	1 c. cream, whipped

Dissolve Knox gelatin in cold water. Meanwhile, cook in top of double boiler, Eagle Brand milk and chocolate and a pinch of salt until very thick. Add 1/2 c. boiling water to gelatin mixture and stir this into milk mixture. Place in refrigerator to start congealing. When partially congealed (thick and syrupy) fold in beaten egg whites and cream, whipped. Pour into ring mold to congeal. Serve with slightly sweetened whipped cream, garnished with grated chocolate. (This has a very delicate chocolate flavor. If a stronger flavor is desired, use more chocolate.) An original recipe.

Mrs. Robert J. Froeber

CHOCOLATE REFRIGERATOR DESSERT

2 c. vanilla wafer crumbs	1 c. whipping cream
1 c. finely chopped nuts	4 T. powdered sugar
1 pkg. German's Sweet Chocolate (1/4 lb.)	1 tsp. vanilla
	1/2 c. melted butter
3 T. water	

Mix vanilla wafer crumbs, chopped nuts and melted butter. Press half of mixture into bottom of buttered container. Chill. Melt chocolate with water over boiling water. Stir to make smooth paste. Cool. When cool, whip cream. Fold chocolate mixture and sugar into whipped cream. Add vanilla and pour over chilled crumb mixture. Top with remaining crumbs. Chill for 12 hours in refrigerator. Makes 8 servings.

Mrs. Gifford Degges

DATE FILLED CAKE

1 1/4 c. flour (plain)	1 tsp. soda
1 1/4 c. oatmeal (quick kind)	1 lb. dates, chopped
3/4 c. butter or oleo (1 1/2 stick)	1/2 c. sugar
	1 c. water
1 c. brown sugar	

Put soda and oatmeal in flour. Cream sugar and butter. Mix the two together with hands until thoroughly mixed. Mix 1 lb. dates, 1/2 c. sugar and 1 c. water; cook until thick. Cool. Put part of dry batter in bottom of pan, press out with hand (it looks like pie crust). Put filling on top of this. Then sprinkle remaining batter on top. Bake approximately 1 hour in a very slow oven. (250 to 300 degrees F.) Cut in squares and serve with whipped cream.

Mrs. B. W. Roberts, Sr.

HEAVENLY ANGEL FOOD CAKE DESSERT

1 lge. angel food cake	1 c. sugar
1 can crushed pineapple (sm)	3 T. flour
14 maraschino cherries	dash of salt
1 pkg. plain unflavored gelatin	1 pint whipping cream
1 pt. milk	1/2 tsp. vanilla
4 eggs, separated	1/4 tsp. lemon extract

Drain pineapple. Reserve juice. Cut cherries in small pieces; dry on paper towels, then mix in the drained pineapple. To make custard: Stir the flour into sugar. Add 4 egg yolks; mix well. Add enough milk to pineapple juice to make pint and stir into egg, sugar, flour mixture. Cook over water until custard is thick. Stir in gelatin, which has been dissolved in a little cold water. Set off to cool. When perfectly cold, stir in pineapple and cherries. Whip 4 egg whites stiff; whip 1/2 pt. of whipping cream til stiff; fold together well. Fold this mixture into the cold custard mix. Have the angel food cake ready cut into small cubes. Grease tube pan with room temperature butter. Place cubes of cake in pan covering the bottom well; add a layer of custard mix. Continue to alternate each until all has been used. Set in refrigerator for 24 hours. Unmold on plate. Whip remaining 1/2 pint of cream stiff with vanilla and lemon extract. Use to ice cake well. Keep in refrigerator until needed. This will keep a week or more without freezing--do not freeze.

Mrs. Thomas M. Goldston

ROY'S G. C. SPECIAL

Roy Phillips, native of Auburn, Alabama, served as pastry cook at Greensboro College for forty years. His unselfish dedication to every interest of the college and its personnel won for him highest esteem and affection. As a tribute, the Class of 1959 dedicated its Annual to Roy and his wife, Katie.

1/3 c. butter	1 1/2 oz. Baker's chocolate
3/4 c. sugar	1/2 pt. whipping cream
3 egg yolks	2 T. powdered sugar
2 egg whites	plain cake, sponge cake
3 T. sugar	or lady fingers

Cream butter and sugar together until fluffy. Add egg yolks and beat hard until light and creamy and very fluffy. Add melted chocolate. Beat egg whites, and add to them 3 T. sugar. Fold this into first mixture very gently. Whip cream until stiff, and add to it 2 T. powdered sugar and 1 tsp. vanilla. Fold gently into above mixture. Line a glass bowl with either plain cake, sponge cake, or lady fingers. Fill with the mixture. Decorate with chopped fruit, nuts, whipped cream, and maraschino cherries.

Mrs. W. M. Curtis

CHOCOLATE MOCHA TORTE

6 eggs, separated	4 T. confectioners sugar
1 c. sugar	(sifted)
1 c. self rising flour	1 1/2 T. instant coffee
1 T. instant coffee	1/2 pkg. semi-sweet choco-
1 1/2 pts. heavy cream	late
	2 T. butter
	1/8 c. milk

Separate 6 eggs. Beat whites stiff. Fold in 1 c. sugar and well beaten egg yolks. Sift together flour and instant coffee. Fold into sugar and whites. Bake in 3 9" pans lined with wax paper--greased. Bake 30 minutes at 325 degrees, until spongy.

Filling: Beat heavy cream. Fold in sifted confectioners sugar and 1 1/2 T. instant coffee. Spread between layers (generously) and on top. Melt semi-sweet chocolate, butter, and milk. Dribble on sides and top. This is better if made the day before it is to be served.

Mrs. Joseph May

DATE TORTE

This is a recipe from my husband's mother and is our family favorite.

4 eggs	1 c. nuts, chopped
1 c. sugar	1 c. dates, cut up
1 1/4 c. flour	3 bananas
2 tsp. baking powder	4 oranges
2 tsp. vanilla	1 pt. whipping cream

Beat eggs stiff. Add sugar gradually and beat. Add flour, baking powder, and vanilla. Add dates and nuts. Bake slowly (325 degrees) for 35 minutes. Cool. Break cake into small pieces and place on tray (put some of pieces upside down so dates will be well spaced.) Dice 3 bananas and 4 oranges (and some juice) into small pieces and put over cake. Top with 1 pint of cream whipped and ice sides too. Set in refrigerator for 2 or 3 hours.

Mrs. Robert A. Mayer

FRUIT MERINGUE or SCHAUM TORTE

6 egg whites stiffly beaten	1 qt. fruit (fresh, frozen, or canned--sliced, sweetened and drained well)
2 c. sugar	
1/4 tsp. salt	
2 tsp. vanilla	1 pt. whipped cream, sweetened slightly
2 tsp. vinegar	

Beat egg whites stiffly. Add sugar very slowly, still beating, salt, vanilla and vinegar. Bake on brown paper in 2 circles--use 8 inch pan to draw circle--in 275 degree oven for about 1 hour. Let cool in oven. This can be done ahead of time but do not store in air tight container. Use fresh fruit in season--or frozen or canned. Place one circle of meringue on serving platter. Use 1/2 of fruit then part of cream. Add other meringue and rest of fruit. Ice as a cake with remaining cream. Let mellow in refrigerator at least 12 hours for best flavor.

Mrs. Clinton M. Schaum
Mrs. G. H. Hastings

Variation: Add 2 tsp. water to egg whites.

Mrs. Thomas Eugene Kapp



Casseroles

editor: Mrs. Jerry Alley

Dressings and Sauces

editor: Mrs. James McNeely

BAKED CHEESE DISH

(May also be called Cheese Dreams, Cheese Puff, or Cheese Souffle)

5 slices bread	1 1/2 c. milk
1/2 lb. cheddar cheese, sharp, grated	Dash of pepper
3 eggs, beaten	Dry mustard
1/2 tsp. salt	

Spread butter on bread. Sprinkle with mustard. Cube bread. Put into casserole dish. Grate cheese. Sprinkle on bread. Beat together eggs, salt, pepper, milk. Pour over cheese. Bake at 350 degrees for 45 minutes. May prepare and refrigerate over night.

Mrs. Jack Millar
Miss Edith Guffy

Variation: Garnish with 4 slices crisp bacon crumbled over top.

Mrs. Beverly Jones

CHEESE SOUFFLE

"Delicious when served with beef roast."

4 T. butter or margarine	1 c. soft bread crumbs
3 T. flour	3/4 c. American Cheese, grated
1/2 tsp. salt	1/2 tsp. baking powder
1 c. milk	3 eggs

Melt butter. Add flour, salt. Mix to a smooth paste. Gradually add milk and cook (stirring constantly) until the sauce thickens. Remove from heat, add breadcrumbs and cheese. Stir until cheese melts. Separate eggs. Beat yolks until thick and lemon colored. Add to cheese mixture. Whip egg whites and baking powder until stiff. Fold into cheese mixture. Transfer into a greased baking dish. Bake at 350 degrees for 30 minutes, or until a knife inserted in center comes out clean. Bake in a large, flat Pyrex pie plate. Serve immediately.

Mrs. Joe R. Tolley

CHEESE SOUFFLE FOR TWO

3 thick (or 4 thin)	1 c. milk
slices bread	salt
1 egg	pepper
1/4 lb. cheese, sharp	

Cube bread, cutting off crusts. Place layer of bread and layer of cheese in casserole dish. Beat egg and milk, add salt and pepper. Pour over bread and cheese. Chill. Bake 1/2 hour in 350 degree oven. Serve at once.

Mrs. Charles Van Meter

CORONADO CASSEROLE

2/3 c. ripe pitted olives, sliced	1/4 c. chopped pimento
2 T. butter or margarine	1 T. finely chopped
2 T. flour	parsley
1 c. sweet milk	6 hard-cooked eggs
1 can condensed mushroom soup	2/3 c. crushed potato
	chips
	pepper to suit

Slice pitted olives. Meantime melt butter and blend in flour, then add milk and cook, stirring constantly until thickened or bubbly. Stir in soup from can (undiluted), olives, pimento, parsley, sliced eggs, potato chips, approximately half, and pepper to taste. Pour in greased casserole. Top with remaining potato chips (It may need a few more to give a light topping to the casserole.) Bake in moderately slow oven (350 degrees F. or less) twenty minutes, or until top is lightly browned and bubbling. Serves 6. This recipe may be doubled satisfactorily to serve 12.

Mrs. Robert M. Ogburn, Jr.

CREOLE EGGS

6 hard-boiled eggs, sliced	1 green pepper
1 onion chopped, cooked in	1/2 c. diced celery
butter	1 can mushrooms
1 #2 can tomatoes	cheese

Cook tomatoes, celery, pepper and mushrooms together until thick. Add onions and cook until tender. Add heavy cream

Mrs. William B. Mewborne, Jr.

Mrs. George B. Clemmer

Mrs. W. Jeddy Johnson

1 1/2 lb. ground beef	2 cans (10 1/2 oz. ea.)
1/4 c. finely chopped onion	condensed cream of to-
1 T. lard or drippings	mato soup
1/4 c. grated Parmesan cheese	3 c. cooked wide noodles
1 tsp. salt	1/2 c. sliced, stuffed
1/8 tsp. pepper	olives
1/4 tsp. oregano	1/2 c. crushed barbeque
	potato chips

Brown ground beef and onion lightly in lard or drippings. Pour off drippings. Combine beef-onion mixture, cheese, salt, pepper, oregano and 1 can of soup. Combine noodles, olives and remaining can of soup. Place half the noodle mixture in bottom of a 2 qt. baking dish. Spread half the meat mixture over noodles. Add remaining noodles. Top with remaining meat mixture. Sprinkle with chips. Bake at 350 degrees for 30 to 35 minutes, or until lightly browned. Serves 6-8.

Mrs. John Keely

CHILI BEANS

1 lb. ground beef	pepper
1 or 2 medium onions	1 can tomato soup
2 T. oil	1 lge. bell pepper
1-2 cans red kidney beans	1-2 T. chili powder
salt	

Chop onions and pepper. Brown in oil. Add meat. Brown. Add all other ingredients. Simmer 15 minutes. Serves 3-4.

Mrs. J. L. McGraw

Variation: Use 2 cans tomatoes and 1 c. tomato juice instead of tomato soup.

Mrs. Henry A. Nading, Jr.

CHILI WITH RICE

1 1/2 c. onion, finely chopped	1/4 c. water
1 1/2 clove garlic, crushed or minced	1/4 c. catsup
1/4 c. cooking oil	1 can beef consomme
1 1/2 lb. ground beef	3 T. cornstarch
1 sm. can mushrooms, sliced	1 can chili or Mexican-style beans with sauce
1 tsp. salt	
2 T. chili powder	6 c. rice, hot cooked

Saute onion and garlic in oil. Add beef and brown. Drain excess fat. Add mushrooms and salt. Cook 5 minutes. Blend chili powder and 2 T. of the water. Add to catsup and consomme. Add to mixture. Blend remaining water and cornstarch. Add to mixture. Simmer 15 minutes. Add beans (undrained). Simmer 10 minutes. Serve over rice.

Mrs. John A. Watson

ECONOMY SHEPHERD'S PIE

2 lbs. ground beef	1 can green beans
1 can tomato soup	1 pkg. instant mashed potatoes for 6
1/4 c. onion, chopped	1 egg

Brown ground beef. Add tomato soup, onions, green beans (drained). Mix all together. Prepare instant potatoes as directed on package. Add egg and mix well. Put meat mixture in bottom of casserole dish. Add potatoes on top. Bake at 350 degrees for 40 minutes.

Mrs. Frank Johnston, Jr.

GOURMET HAMBURGER CASSEROLE

Freezes well before baking.

8 oz. package thin noodles	1/2 c. chopped onion
1 can cream of mushroom soup	2 lbs. ground chuck
1 soup can of milk	salt and pepper - to taste
1/2 lb. grated sharp cheese	1 can Chinese noodles
3/4 c. chopped ripe olives	1/4 lb. sliced, blanched almonds
3 T. chopped parsley	

Cook egg noodles - drain. Brown meat lightly in heavy skillet. Add onions, salt and pepper. Combine soup, milk and parsley and blend until smooth. In one large or two small casserole dishes, line with noodles, cheese, olives, meat and almonds. Pour soup mixture over casserole. Top with Chinese noodles. Bake at 350 degrees for 30-35 minutes.

Mrs. Ralph J. Atkinson

HAMBURGER CORN-PONE PIE

1 lb. ground beef	1 c. canned tomatoes
1/3 c. chopped onion	1 c. drained canned kidney beans
1 T. shortening	1 c. corn bread batter (1/2 pkg. corn muffin mix or 1/2 standard corn bread recipe).
2 tsp. chili powder	
3/4 tsp. salt	
1 tsp. Worcestershire sauce	

Brown meat and chopped onion in shortening. Add seasonings and tomatoes. Cover and simmer for 15 minutes then add kidney beans. Pour mixture into greased 1 or 1 1/2 qt.

casserole dish. Top with corn bread mixture, spreading carefully with knife. Bake at 425 degrees for 20 minutes.

Mrs. Wilbur O. Dickey

ITALIAN DELIGHT

This freezes well.

3/4 lb. ground chuck	1 onion minced
1 can tomato soup	1 green pepper, minced
1 sm. can whole kernel corn	2 T. cooking oil
salt to taste	1/4 lb. spaghetti, cooked
	1 c. grated cheese

Brown onion in oil. Add ground chuck and brown. Add soup, drained corn and spaghetti. Mix. Pour into casserole. Top with cheese. Bake 1 hour at 350 degrees. Serves 4.

Mrs. John Felts

Variation: Helen's Favorite - use noodles instead of spaghetti, and top with parmesan cheese.

Mrs. Hamilton Howe

JOHNNY MARZETTI (Casserole)

This recipe originated at the Marzetti Restaurant in Columbus and has been adapted and served in school cafeterias all over Ohio -- very popular with the children.

1 lb. ground beef	Garlic salt, salt, pepper
2 cans tomato sauce	to taste
1 onion, chopped	1/2 package (8 oz.) thin
1 T. Worcestershire sauce	noodles, cooked
1 1/2 T. sugar	8 oz. pkg. sharp cheese,
	sliced
	1 sm. can mushrooms, sliced

Brown onion, mushrooms, and ground beef in small amount of oil in heavy skillet. Season with garlic salt, salt, and pepper to taste. Add sugar and Worcestershire sauce and tomato sauce. Simmer for half an hour. Cook noodles. Grease a 2 quart casserole. Layer noodles, sauce and four slices of cheese twice, ending with cheese. Bake at 375 degrees 20-30 minutes. Serves 4-6.

Mrs. Charles Young

LASAGNE

Fine for young people's parties or for informal suppers.

- | | |
|-------------------------------|--------------------------|
| 1 1/2 lb. lean ground beef | 2 12-oz. cartons cottage |
| 1 clove minced garlic | cheese (or 3 cups) |
| 1 T. dried parsley flakes | 2 beaten eggs |
| 1 T. dried basil | 2 tsp. salt |
| 2 tsp. salt | 1/2 tsp. pepper |
| 1 No. 2 can tomatoes | 2 T. parsley flakes |
| 1 6 oz. can tomato paste | 1/2 c. grated Parmesan |
| 1 10 oz. pkg. Bott-boi Penna. | cheese |
| Dutch noodles | 1 lb. Mozzarella cheese, |
| | sliced thin. |

Brown meat in oil. Add next 6 ingredients. Simmer uncovered until thick, stirring occasionally. Cook noodles according to directions. Combine cottage cheese with next 5 ingredients. Place 1/2 of noodles in large, deep casserole or pan. Spread 1/2 of cottage cheese mixture over noodles. Next add 1/2 of Mozzarella cheese, then 1/2 of meat mixture. Repeat layers. Bake at 375 degrees for 30 minutes. Serves 10.

Mrs. Walter Johnston, Jr.

LOUISE'S FAMILY CASSEROLE

Can be prepared ahead of time. Delicious with a tossed salad and hot rolls for evening meal.

- | | |
|-----------------------|----------------------------|
| 1 1/2 lb. ground beef | 1 can (4 oz) mushrooms |
| 1/3 c. onion, chopped | 1/2 lb. Velveeta Cheese, |
| 1 can tomato soup | cubed |
| 1 c. canned tomatoes | 1/2 tsp. salt |
| | 1 pkg. (family size) broad |
| | noodles |

Brown beef in large, deep frying pan. Add onions and brown. Add soup, tomatoes, and mushrooms. Let cook for 15 min. at medium heat. While these are cooking, bring water to boiling point in large sauce pan and cook noodles about 10 min. Drain and mix with sauce. Add cheese (cubed). Pour into greased casserole dish. Top with cheese and bake at 350 degrees for 1/2 hour, or until cheese is well melted.

Mrs. B. A. Highsmith

WESTERN BEAN BAKE

1 lb. ground beef	2 T. mustard
2 medium cans pork 'n beans	1 T. vinegar
1 pkg. dry onion soup	1/2 c. water
1 c. catsup	

Brown ground beef. Drain grease. Add beans, onion soup, catsup, mustard, vinegar, water. Mix well. Bake in bean pot until thoroughly heated. Serves 8-10.

Mrs. Frank Warren

SAUSAGE CASSEROLE

1 1/2 lbs. sausage (mix hot and mild)	1 lg. green pepper, chopped
1 can bean sprouts, drained	2 pkgs. dried chicken noodle soup
1 c. brown rice	4 1/2 c. boiling water
4-5 celery sprigs, chopped	2 T. cooking oil
4 onions, chopped (preferably spring onions)	salt pepper

Brown sausage, drain. Saute celery, onions and pepper in 2 T. cooking oil. Add salt and pepper to taste. Drain off excess oil. To 4 1/2 c. boiling water add rice and cook 7 minutes, adding soup mix before removing from heat. Mix all ingredients and put into casserole dish. Bake at 350 degrees for 1 hour, covered. Bake uncovered for 15 minutes. Serves 6-8.

Mrs. Vernon Winters

SAUS 'OMINY

Good on a cold night with an apple dish and a salad.

1 lb. sausage	1 can tomato soup
1 onion, chopped	1 c. water
1 green pepper, chopped	chili powder, to taste
1 lb. can hominy	salt to taste

Crumble sausage in large skillet. Brown sausage, onion and pepper, stirring often. Drain grease. Add hominy, soup, water, salt and chili powder. Mix well. Heat thoroughly.

Mrs. Wade Phillips

TUNA-SPINACH AU GRATIN

- | | |
|------------------------------------|-------------------|
| 1 7 oz. can white tuna | 1/4 tsp. salt |
| 2 (10 oz.) pkg. chopped
spinach | dash pepper |
| 1 1/2 T. lemon juice | 3/4 c. mayonnaise |
| 3 T. parmesan cheese, grated | |

Cook spinach as directed, drain and add drained tuna. Blend in remaining ingredients, folding in mayonnaise last. Spoon into individual baking shells. Top with cheese. Bake at 350 degrees for 20 min. Serves 6.

Mrs. Lorne Kennedy

CHICKEN OR TURKEY DRESSING

4 c. bread crumbs	Salt and pepper to taste
1 to 2 c. cornbread crumbs	sage, if desired, to taste
4 T. melted butter	rich broth
1/2 c. chopped celery	1/2 c. chopped pecans,
2 T. chopped onions	if desired

Mix all ingredients together, except the broth. Add only enough broth to moisten well. Pour into a greased, shallow baking dish and bake in moderately hot oven (375 degrees) for about 40 min.

Mrs. Ernest A. Fitzgerald

OATMEAL - APPLE DRESSING

1 1/2 c. rolled oats	6 c. soft white bread
3 c. peeled, chopped apple	cubes
1 1/2 c. chopped onion	2 tsp. poultry seasoning
3/4 c. butter or oleo	1/4 tsp. salt

Cook oats as directed, reducing water 1/2 cup. Let cool 5 min. Saute apple and onion in butter or oleo until onion is soft. Add to bread cubes and seasonings; mix well. Add cooled oatmeal and mix thoroughly. Spoon into well-buttered ring mold or baking pan, pressing down lightly. Bake at 375 degrees for at least 45 min. (until lightly browned and set), then leave in pan 5 min. before turning out to serve with hot gravy. This is good with any fowl.

Mrs. James E. McNeely, Jr.

PEANUT BUTTER STUFFING

16 oz. jar peanut butter,	1 stick butter, softened
preferably crunchy-type	salt to taste
1 tsp. finely chopped onion	very dry bread crumbs
(or 1/2 pkg. instant mixed)	(like Melba toast)

Work first 3 ingredients together with hands. Add crumbs until mixture sticks together and can be handled easily. Taste, and add salt or more onion if desired. Makes enough to stuff a 12-15 pound bird. Sounds awful, but it is great- especially at family gatherings with children. It is dry and slightly crunchy; also good with baked hen.

Mrs. Robert Sartin

BACON BUTTER

1 c. butter, softened	1/4 tsp. celery salt
6 strips bacon, cooked crisp and crumbled	1/8 tsp. pepper

Combine all ingredients and chill. Delicious served on toast or ears of hot corn.

Mrs. Henry B. McCorkle

BARBECUE SAUCE

1/4 c. catsup	2 T. water
3 T. vinegar	2 tsp. Worcestershire sauce
1 1/2 T. salad oil	1/2 tsp. salt

Combine all ingredients. Bring to a boil and cook 5 min., stirring often. Makes 1/2 c. of sauce.

Mrs. J. L. McGraw

BARBECUE CHICKEN SAUCE

3 cloves garlic	1 T. sugar
juice of 1 lemon	1/2 c. mustard
Hot sauce (Texas Pete)	1/4 c. Worcestershire sauce
to taste	1 c. catsup
2 tsp. salt	1/2 c. Wesson oil
1/4 tsp. pepper	

Heat all ingredients together until boiling. Pour over chicken and cook (covered) at 375 degrees for 1 1/2 hrs. Enough sauce for 3 chickens.

Mrs. Beverly Jones, Jr.

BARBECUE SAUCE

(for chicken, pork chops, and spare ribs)

1 1/2 c. tomato juice	5 tsp. hot sauce
1/4 tsp. cayenne pepper	1 tsp. sugar
2 T. salt	3/4 c. vinegar
1/4 tsp. black pepper	1 chopped onion
1/2 tsp. powdered mustard	3 T. butter or oleo

Simmer 10 minutes and pour over meat. Bake until tender, basting often.

Mrs. J. W. Ball

BARBECUE SAUCE

3 cloves of garlic, pressed	1 bottle Tabasco
or minced (or garlic salt)	1 c. prepared mustard
1 T. sugar	2 (14-oz) bottles catsup
1 tsp. red pepper	2 bottles Worcestershire
juice of 1 lemon	8 oz. vegetable oil
2 tsp. liquid hickory smoke	

Mix together by electric mixer. Makes about 2 quarts, which will keep indefinitely when refrigerated.

Mrs. Walter Henley

JOY BENNETT'S BARBECUE SAUCE

2 c. vinegar	1/2 tsp. pepper
1 stick margarine	1/2 tsp. salt
1 red pepper, cut up fine	

Simmer for 15 minutes. Pour over broiling chicken and baste every half-hour.

Mrs. Douglas Dillard

HOLLANDAISE SAUCE

1 c. butter, melted	1/2 tsp. salt
6 egg yolks	dash of cayenne pepper
1/4 c. lemon juice	

In blender, put all but melted butter, cover and blend for a few seconds. Uncover, add melted butter, and gradually mix until smooth and slightly thickened. Marvelous flavor!

Mrs. William M. Butler

NEVER-FAIL HOLLANDAISE SAUCE

1/2 c. butter, melted	1/2 tsp. salt
2 egg yolks	1 T. lemon juice (more if desired)

Beat egg yolks and salt, add melted butter and lemon juice one drop at a time, beating constantly until mixture thickens. Never place on fire. What isn't used may be placed in refrigerator.

Mrs. Robert C. Vaughn

HOLLANDAISE SAUCE

1/2 stick butter	1 1/2 T. lemon juice
2 egg yolks	1/4 tsp. salt
1/4 c. boiling water	dash of red pepper (cayenne)

Melt butter but do not brown. Put egg yolks in top of double boiler over hot water and beat slightly. Slowly add melted butter, beating constantly with wire whisk or wooden spoon. Gradually beat in the boiling water and continue to cook, stirring, until mixture is thickened. Remove pan from over hot water and blend in lemon juice slowly, beating all the while; add salt and cayenne. Place pan back over hot water and remove from heat, but cover with lid to keep sauce warm until serving time.

For a special taste treat, put Hollandaise in heated artichoke bottoms around a tenderloin filet strip or any fine cut of beef, allowing one serving per person.

Mrs. Douglas Dillard

QUICK HOLLANDAISE SAUCE

1 c. mayonnaise	1/2 c. milk
2 T. prepared mustard	

Blend all ingredients together over low heat. Just blend, heat, and serve - that's all there is to it!

Mrs. James E. McNeely, Jr.

MUSTARD SAUCE

1/2 c. canned bouillon, undiluted	1/2 c. vinegar
1/2 c. sugar	1/4 c. butter
1/2 c. prepared mustard	1 tsp. flour
	2 egg yolks

Combine all ingredients in top of double boiler. Cook over simmering water, stirring until thickened. Store in refrigerator. This is delicious on ham and roast beef -- and it even makes hot dogs palatable!

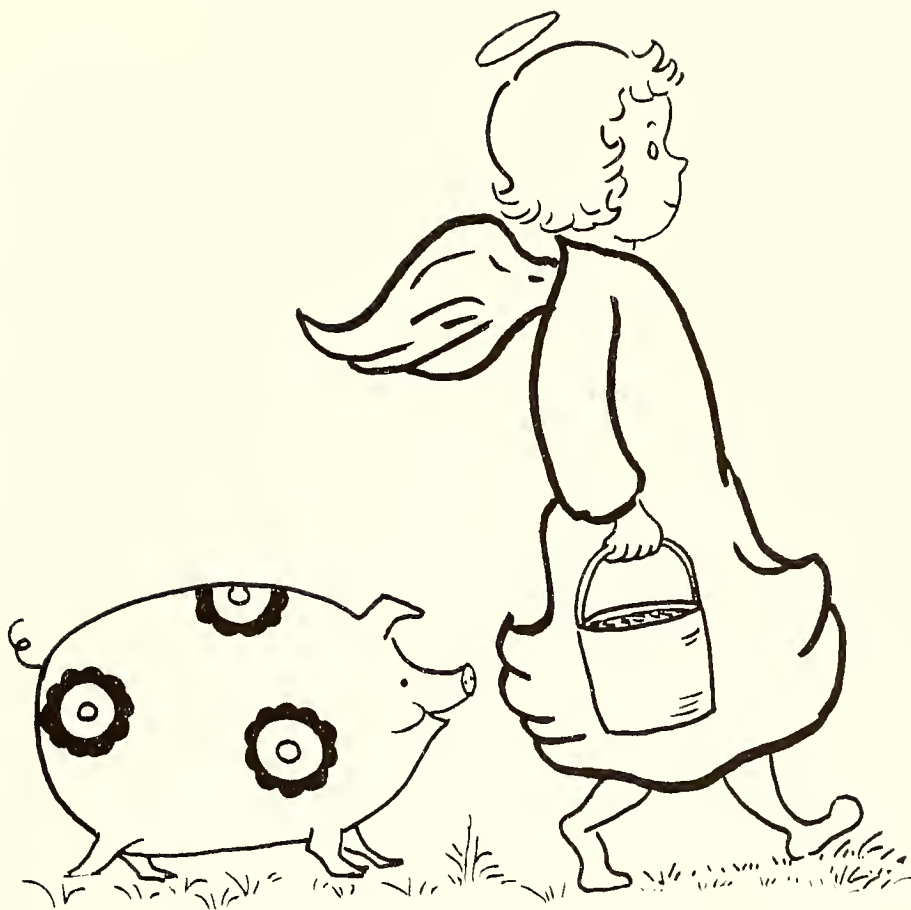
Mrs. James C. Parker, Jr.

SAUCE FOR BAKED FISH

1/2 stick butter or oleo	1 T. mustard
1 T. sugar	1/2 tsp. salt
1 T. flour	dash of pepper
1 T. vinegar	

Cook until thick and use to baste fish. Fill fish with bread crumbs and sauce. Good with any large fish, as flounder or bass.

Mrs. Ben Gross



Meats

editor: *Miss Caroline Singletary*

To clean teflon pans mix one cup water with two tablespoons of baking soda and one-half cup Clorox. Boil in pan 5-10 minutes. Wash and dry. Rub thoroughly with salad oil on a paper towel. Wipe dry with paper towel.

To remove burned food from pan, put baking soda in the pan with water and boil for a few minutes.

CORNED BEEF

Place 4 or 5 lb. corned beef brisket in Dutch oven or deep saucepan. Cover with water, bring to boil, lower heat and simmer about 4 hours. Cool completely before slicing if you want more attractive, uniform servings.

Mrs. Douglas Koontz

CORNED BEEF WITH SPICES

3 - 3 1/2 lb. brisket corned beef. Wash, put in container and cover with water. Add celery tops - or chopped celery stalk. Add 1 chopped carrot. Sprinkle garlic salt. Sprinkle Worcestershire or A-1 Sauce, 1 T. pickling spices, 1 tsp. whole peppercorns, 2 chopped onions, 2 garlic cloves, 4 T. mustard (enough to spread thinly over brisket). Simmer 8 hours (overnight). Lift out on rack with fat side up. Sprinkle with salt, pepper, mustard, instant onion and run under broiler. Strain broth (throwing away all spices etc.) and use broth to steam cabbage. Cut cabbage in wedges and serve on platter around corned beef.

Mrs. Robert L. Collins

BARBECUE BEEF BUNS

(serves 12-14)

4 lbs. beef - boneless chuck	1/2 c. catsup
roast	2 1/2 c. tomatoes (canned)
1 lge. onion	salt and pepper to taste
1/3 c. Worcestershire sauce	

Put meat and tomatoes in a heavy kettle; cover and simmer about 2 1/2 hours or until meat is tender. Cool. Remove any bone and gristle by hand and shred. Put meat back in tomato mixture and add other ingredients. Cook slowly until thick 2 1/2 to 3 hours. Serve on hamburger rolls with slaw on top if desired.

For a cocktail buffet, I use tiny hamburger buns. For a picnic I use the largest barbecue buns I can find.

Mrs. Marion B. Zollicoffer

BEEF STROGANOFF

2 lb. beef (chuck, stew)	garlic salt
cut in thin strips	black pepper
2 med., onions, chopped	1/4 bottle soy sauce
1 can (3 oz.) chopped mushrooms	1 c. sour cream
1 T. catsup	
seasoned salt	

Brown meat and onions in a little bacon fat. Add all ingredients except sour cream and let simmer. Just before taking up add sour cream. Serve with rice or noodles. Serves 6.

Mrs. Frank Warren

PICKLED OR SPICED BEEF TONGUE

Soak a fresh beef tongue in brine made as follows: enough cold water to cover tongue, add salt to make a brine that will float a raw egg. Add 1/2 tsp. Saltpeter or a lump about the size of the end of your thumb, 1 bay leaf, 1/2 tsp. each whole cloves and whole allspice and eight or ten whole peppercorns. Mix to dissolve salt and add tongue. Leave in brine in cool place ten days to two weeks. Remove from brine and strain out spices. Cover tongue with fresh cold water to cover, add spices strained from brine, add one large onion sliced, a handful of celery leaves. Cook tongue until tender about 2 to 2 1/2 hours. Test by sticking with fork in thick part of tongue. Remove from broth, let cool enough to handle. Skin and return tongue to broth and let cool in broth. Drain and refrigerate. Delicious as a buffet meat or in sandwiches.

Mrs. Paul O. Newman

BACON-WRAPPED GROUND BEEF LOGS

1 1/2 lbs. ground beef	1/2 c. grated Parmesan
3/4 tsp. salt	cheese
Dash pepper	3 T. melted butter or
1/2 tsp. celery salt	margarine
2 T. minced onion	1 1/2 tsp. Worcestershire
1/2 c. dry bread crumbs	sauce
1/2 c. grated carrot	6 slices bacon

1. Combine ground beef, salt, pepper, celery salt and onion; pat meat mixture out on waxed paper to form a 10 x 15 in. rectangle; cut into 6 five-in. squares.
2. Mix bread crumbs, carrot, cheese, butter and Worcestershire sauce; spread about one-fourth cup of the mixture on each beef square, then roll each as a jelly roll.
3. Wrap a bacon slice around each roll and fasten with wooden pick; place rolls on a rack in an open roasting pan and bake in moderate oven, 350 degrees, about 40 min. Serves 6.

Mrs. W. J. Grant

STEAMED HAMBURGERS

4 lbs. ground beef	2 cans tomato paste
1 lb. onions, chopped	

Brown beef in its own fat. Stir in minced onions and paste. Let simmer in Dutch Oven for 3-4 hours stirring occasionally. Use thick sliced sweet onion on top in heated buns.

Mrs. C. H. Underwood

HAMBURGER LOAF

1 lb. hamburger	1 tsp. salt
3/4 c. diced cheese	1/2 tsp. pepper
1 egg, beaten	1 1/2 c. milk
1 med. onion, chopped	3/4 c. bread crumbs
1/2 green pepper	

Combine in order given. Bake in loaf pan 4 1/2" x 9" for 45 min. Top with bacon or tomato sauce.

Mrs. George B. Clemmer

HAMBURGER STROGANOFF

Mrs. Douglas Burton, wife of the new potter at Walnut Cove, gave me this recipe.

1/2 c. minced onion	1/4 tsp. pepper
1 clove garlic, minced	1 lb. fresh mushrooms or
1/4 c. butter	1 can (8 oz) sliced
1 lb. ground beef	1 can (10 1/2 oz) cream of
2 T. flour	chicken soup.
2 tsp. salt	1 c. commercial sour cream
hot boiled noodles, 5 to	2 T. minced parsley
6 oz. package	

Saute onion and garlic in butter over medium heat. Add meat and brown. Add flour, salt, pepper and mushrooms. Cook 5 min. Add soup, simmer uncovered for 10 min. Stir in sour cream. Heat through. Sprinkle with parsley. Serve with noodles.

Mrs. Wilburn C. Clary

Variation: Omit flour. Use 1 c. undiluted tomato soup instead of chicken. Add 10 drops Tabasco sauce.

Mrs. Robert Chambers

CURRIED MEAT BALLS

1 1/2 lb. ground beef chuck	1 tsp. curry powder
1 1/2 c. applesauce	2 cans Franco American
1 1/2 tsp. salt	Beef Gravy
1/2 tsp. black pepper	1 1/2 c. raw rice, cooked

Mix beef with applesauce, salt, pepper, and curry powder. Shape in 1 in. balls and brown in a little fat. Remove balls from pan and add enough water to loosen brown drippings that stick to the pan. Add canned gravy to this mixture. Stir until hot and well mixed and pour over meat balls on bed of rice. Small bowls of any or all of the following condiments served with the dish will make it something special: crumbled bacon, cubed tomatoes, chopped peanuts, shredded coconut.

Mrs. J. M. Darlington

MUSHROOM MEAT BALLS

1 can cream of mushroom soup	1/4 tsp. salt
1/2 c. water	1/2 c. fine dry bread
1 lb. ground chuck	crumbs
2 T. onion, minced	1 egg, slightly beaten

Blend soup with 1/2 c. water; measure out 1/4 c. of soup mixture and combine with other ingredients. Shape into balls about 1 1/2" in diameter. Brown in 1 T. shortening in skillet. Pour remaining soup mixture over meat balls. Cover and cook over low heat about 15 or 20 min. Stir occasionally.

Mrs. E. B. Hopkins

Similar recipe called Swedish Meat Balls.

Mrs. Barry Kingman

MEAT LOAF I

3 lb. ground meat (2 lb. beef, 1 lb. veal, 1 lb. pork)	1 c. crumbs
2 onions, diced	2 eggs
2 stalks celery, diced	1 T. vinegar
1 c. evaporated milk	1 T. A-1 sauce
	1 T. Worcestershire sauce
	1 can tomato sauce

Mix the above except for tomato sauce and pour into loaf pan. Pour the can of tomato sauce over meat loaf before cooking. Cook 1 1/2 hrs. at 350 degrees.

Mrs. Gilbert Lawrence

MEAT LOAF II
with Hamburger Seasoning

1 lb. ground beef	1 Bouillon cube dissolved in 1 c. of hot water
1/4 tsp. salt	
1/4 tsp. tenderizer	3/4 c. of Pepperidge Farm stuffing softened in Bouillon water
1/8 tsp. French's Hamburger seasoning	
1/8 tsp. chopped onion	3 slices bacon fried crisp and crumbled.

Mix all together and put in greased baking dish and cook one hour at 350 degrees.

Mrs. R. C. Cook

MEAT LOAF III

Ground together:	1/2 lb. ground beef	1/4 lb. hot sausage
Add:	1 egg	Salt
	1/2 c. sweetmilk	Pepper
	1 c. bread crumbs, crackers, cereal, or rice	1 can vegetable soup
		3 hard-boiled eggs
		3 slices raw bacon.

Work mixture with fingers. Wrap around three hard-boiled eggs placed in middle and place in baking dish with half strips of bacon across the top. Bake in 350 degree oven about an hour.

Mrs. C. H. Underwood

UNUSUAL MEAT LOAF

1 lb. cured ham, ground	2/3 c. cracker crumbs or
1 lb. fresh pork, ground	oatmeal
2 eggs	1/3 c. Minute Tapioca
	3/4 c. milk

Dressing:

1/4 c. vinegar	1/2 c. brown sugar
1/2 c. water	1 T. prepared mustard

Mix first ingredients and form into a loaf. Boil the dressing a few minutes. Pour the dressing over the meat loaf and bake in moderate oven about two hours, basting occasionally. Dressing should be thick and syrupy. Turn up heat on meat loaf to 400 degrees while making dressing. Then down to 325 degrees so syrup won't burn.

Mrs. H. B. Simpson

PIZZA

The following is for two 13" pizzas; all of the recipe is divided equally.

Preheat oven to 475 degrees.

2 eggs	2 1/2 c. plain flour
2 tsp. onion or garlic salt	2 tsp. parsley flakes
1/4 c. liquid shortening	

Add enough milk to the above ingredients to hold pastry together. Divide and roll as thin as any pastry. Place into well-greased pizza pans. Pour 1 T. olive oil on top each pastry and rub lightly into pastry.

1 15-oz. can <u>A&P</u> tomato sauce	1 lb. mozzarella "Friga"
1 med. can cream of mushroom soup	cheese, sliced thinly or grated
1 stick Rath Black Hawk pepperoni	1 sm. container sour cream
1/4 lb. hamburger	2 tsp. oregano
	garlic salt

Mix tomato sauce and mushroom soup and divide equally for each pizza; spread over pastry all the way to the edge of pastry. Slice pepperoni very thin and divide equally; arrange on pizza. Crumble hamburger over this. Next add cheese, then dot sour cream over each pizza. Sprinkle 1 tsp. oregano over all other ingredients on each pizza and add a dash of garlic salt for each. Bake for approximately 15 min. or until pastry is well browned. Let stand 10 min. uncovered before cutting.

Mrs. James Nowell, Jr.

CHUCK ROAST OR EYE OF ROUND

3 to 5 lb. chuck roast or 1 can mushroom soup
eye of round

1 pkg. of Lipton's onion soup

Put roast on large sheet of heavy duty aluminum foil; spread pkg. of onion soup over meat and then spread can of mushroom soup over all. Seal foil on all sides with double folds. Place on baking sheet - to protect against a leakage--and bake at 350 degrees for 2 to 3 hours, gently opening pkg. at end of 2 hrs. and testing. Cook until fork tender. Gravy may need diluting. It is quite salty.

Mrs. L. B. Hathaway

EYE OF ROUND ROAST WITH SAUCE

1 eye of round roast	Garlic salt
2 bouillon cubes in boiling water	Chopped celery & onion
1 can tomatoes	1 carton sour cream
1/2 c. sherry	

Brown meat. Add the above except celery, onion and sour cream. Put in 325 degree oven until meat is tender. Add chopped celery and onion which have been cooked slightly in a little water, then sour cream and a bit of flour. Simmer a bit but do not overdo it. I serve it already sliced in a large serving dish and have Herb rice to accompany it.

Mrs. James Sheppard

EYE OF ROUND ROAST OR ROLLED ROAST

Sprinkle coarse pepper over roast. Pour over 1/4 c. of Worcestershire sauce. Bake uncovered at 200 degrees about 20 min. to the lb. for a 4-5 lb. roast. This will be rare. I use a meat thermometer. Take out and wrap in Reynolds Foil until ready to serve. This may also be frozen and reheated in foil at 200 degrees. The meat will not cook any more.

Miss Caroline Singletary

WHOLE STRIP FILLET OF BEEF

Spread thin layer of mustard over entire fillet. Add salt and pepper. Sprinkle charco-lit on generously. Place under broiler for 10 min. on each side for rare beef. For medium, add about 5 min. to each side.

Mrs. Charles E. Norfleet

PEKING ROAST

1 med. pot roast	4 c. strong coffee
garlic or 1 onion	vinegar

Cut slits in roast (making sure slits go completely through), and insert garlic or onion slices. Then marinate in vinegar (cover roast with vinegar) from 24 to 48 hours. Put in heavy pot and brown - nearly burn - in a little oil. No flour. Add coffee and simmer 5 or 6 hrs. Then add salt and pepper. Make gravy from rich black drippings. Excellent coffee gravy. Extra rich.

Mrs. Jerome Connor

POT ROAST I

4 or 5 lb. boned beef	1 pinch marjoram
1/2 c. bacon fat	2 c. beef stock
1 c. onion, chopped	salt
2 cloves garlic, minced	pepper
1/4 c. green celery, chopped	carrots, slightly cooked
1/4 c. parsley, chopped	

Using a Dutch oven or heavy kettle, heat the bacon fat and then brown meat well on all sides, turning as it browns. This may take 15 min. Push roast to one side of pan. Drop the onion, garlic, celery, parsley, and marjoram on the bottom of the pan. Let it cook, but only for a few seconds, before adding the stock. Cover tightly. Simmer over low heat until fork-tender, five to six hrs. Ten min. before serving add salt and pepper and then place the drained slightly cooked carrots around the meat so they will absorb some of the flavor. Garnish sliced meat with carrots. Makes 8 to 10 servings.

Mrs. C. T. Hardy, Jr.

POT ROAST II WITH VEGETABLES

4 lb. beef pot roast	10 pepper corns
salt and pepper	1 bay leaf
flour	potatoes
1 c. hot water	onions
1 c. canned tomatoes	carrots
2 outer stalks celery	

Wipe meat with damp cloth and season with salt and pepper. Dredge with flour. Brown in hot suet in heavy kettle. Add hot water, tomatoes, celery, pepper corns, and bay leaf. Cover kettle and simmer until tender (allowing 1/2 hr. per lb.). 45 min. before roast is finished, add whole potatoes, onions, and carrots. Thicken gravy.

Mrs. Frank Morris

RIB ROAST OF BEEF WITH YORKSHIRE PUDDING

"The Favorite American Dinner Dish"

5 to 6 lbs. standing rib roast of beef
salt and pepper

Wipe meat with damp cloth; sprinkle with salt and pepper. Place on rack in pan and roast uncovered in a slow oven (300 degrees F.) allowing 35 to 40 min. per lb. Serves 8.

RIB ROAST GRAVY

Remove all fat but 2 T. of the fat from the pan and add 2 T. flour to the remaining fat and stir until brown. To this gradually add 1 c. of boiling water and cook for 5 min. Season and strain.

YORKSHIRE PUDDING

1 c. flour	1/4 tsp. salt
1 c. milk	Beef drippings - 4 to 5 T.
2 eggs	

Sift flour and salt together. Beat eggs well and add to flour, mixing well. Slowly add the milk and beat with egg beater for 2 min. Heat thoroughly an oblong pan and then grease with beef drippings. Pour in the batter about 1/2" deep. Bake in hot oven (450 degrees F.) for 20 min. Reduce the heat to moderately hot (400 degrees F.) and bake 20 min. longer. Serve with standing rib roast of beef.

Mrs. J. C. Parsons

ROAST BEEF - RIB OR ROLLED RUMP

Use a standing rib roast or a rolled rump roast. Salt and pepper the roast. Pepper until almost black. Preheat oven to 500 degrees. Place meat in uncovered pan with fat side up. Cook first 20 min. at 500 degrees. Turn oven to 350 degrees and cook 20 min. per lb. (including the first 20 min. at 500 degrees).

Gravy: Take a small jar and fill $\frac{3}{4}$ full with water. Add 1 T. flour and shake well to blend. Pour into hot grease and stir until thickened.

Mrs. William H. Warren

BARBECUE LONDON BROIL

Sauce: $\frac{3}{4}$ c. tomato sauce	1 T. Worcestershire sauce
1/4 c. molasses	1 1/2 tsp. prepared mustard
3 T. water	1 1/2 tsp. salt
2 1/2 T. vinegar	1/8 tsp. pepper
1 T. salad oil	dash cayenne
1 T. minced onion	

Meat: 2 1/2 lb. flank steak

Broil meat in broiler pan 2" from heat for about 5 minutes, basting meat with sauce. Turn meat and broil for 5 min. more for rare, 7 min. for medium. Continue to baste with sauce. Carve meat into thin slices diagonally to serve and use remaining sauce.

Mrs. Gordon Pfefferkorn

LONDON BROIL

This is a relatively inexpensive and excellent dish (about \$1.50 to serve my family of five). My whole family loves it and actually prefers it to sirloin. Just be sure you can trust your butcher to give you a good flank. I consider this acceptable company as well as family fare. I serve it with hash brown potatoes, bleu cheese salad, and French bread.

Flank steak	garlic clove
Marinade:	
2 T. olive oil (Wesson oil may be used)	1/2 tsp. Worcestershire sauce
1 T. red wine vinegar	dash garlic powder
	dash tabasco

Cut garlic clove in half. Rub each side of meat with one cut half. Score one side of meat (cut no more than 1/8"). Marinate at least 2-3 hrs. in refrigerator. Place on broiling rack, scored side up, 3" below heat source. Broil without turning, 8 min. for rare, 10 min. for med., 15 min. for well done. Place on heated platter. Season with salt and pepper. Brush with melted butter if desired (I personally think this makes too much fat.) Carve in thin diagonal strips across grain. Allow 1/4 to 1/3 lb. per serving. Vary by topping with bleu cheese or prepared mustard for last minute of broiling.

Mrs. William G. Pfefferkorn

GREEN PEPPER STEAK

1 1/2 lb. round steak	2 tomatoes cut in wedges
1 clove garlic	3 T. oil
3 c. bouillon	3 T. soy sauce
1 T. molasses	3 T. corn starch
1/2 tsp. salt	1 large green pepper cut in strips.

Fry meat in oil with garlic until lightly browned. Add bouillon. Cover. Cook over low heat until tender. Make paste of soy sauce, molasses and starch. Add to meat mixture. Cook until clear and slightly thickened. Add pepper strips and tomato wedges. Cook about 5 min. Serve over rice.

Miss Caroline Singletary

LOW CALORIE PAN BROILED STEAK

Trim all fat from steak. Completely cover bottom of fry pan (I use electric) with salt and a dash or two of charcoal salt. (The charcoal powder burns; use the charcoal salt only.) Highest heat. Amazingly good and simple.

Mrs. Robert Sartin

SPICY STEAK (Serves 6)

- | | |
|------------------------------------|-----------------------------|
| 1/4 c. flour, enriched all-purpose | 1 c. catsup |
| 1 tsp. salt | 1/2 c. water |
| 1/4 tsp. pepper | 1 med. onion, thinly sliced |
| 2 lbs. round steak, 1/2 in. thick | 1 lemon, thinly sliced |
| 3 T. shortening | 1 green pepper, sliced |
| | 5 whole cloves |

Combine flour, salt and pepper; pound into steak. Melt shortening in a skillet and brown steak. Place in baking dish. Blend catsup and water; pour around steak and add onion, lemon, green pepper and cloves. Cover with aluminum foil; place on lower oven rack. Cook for one hour at 350 degrees.

Mrs. Wayne Pennington

SUKIYAKI - AMERICAN STYLE

Arrange on platter ahead of time:

- 1 lb. sliced beef strips (round is all right; if frozen ahead of time the meat can be sliced thinner)
- 1 c. sliced onion
- 1 c. scallions (green onions) in 3" lengths - use about half of green part
- 1 c. (or pkg.) fresh spinach or other greens
- 1 c. mushrooms (fresh, or drained canned)
- 1 can sliced bamboo shoots, drained

Start heating electric fry pan to high heat (also have your rice started). Rub with fat cut off of meat. Follow these cooking times exactly. Add meat, sear and cook through (1 to 5 min. depending on how thin you get slices). Add remaining ingredients and cover pan. Cook over high heat 3 min. Reduce heat and add sauce made of 1 1/2 T. sugar, 1/4 c. soy sauce, 2 T. cooking sherry. Simmer 5 min. Serve over steamed rice. Don't overcook - Japanese food should be hot and crisp. Four "light" servings.

Mrs. James R. Matternes

EASY SPAGHETTI

2/3 pkg. spaghetti, cooked	1 25¢ bottle stuffed olives,
1 lb. round ground chuck	sliced
steak (grind twice)	1/2 lb. sharp cheese, grated
bacon drippings	1 tsp. French's mustard
1 can tomato paste	salt
2/3 can shoe-peg corn	pepper
1 onion, grated	1 to 2 T. Worcestershire
	sauce

Brown meat in drippings and other ingredients, except spaghetti. Stir and cook slowly. Add cut-up spaghetti just before serving.

Mrs. J. R. Durham, Sr.

SNEAKY HINT WHEN MAKING SPAGHETTI SAUCE

Depending on quantity, add 1/4 to 1/2 jar of strained baby liver (yes, that's right!) for a full-bodied round taste treat. But don't tell liver haters what you have done. They will just think you make a divine sauce. And you will.

Mrs. Robert Sartin

SPAGHETTI SAUCE

My mother's recipe - Mrs. Charles S. Finch

2 lge. cans of tomatoes	sprinkle of thyme
2 cans of tomato paste	2 lbs. ground beef
1/4 - 1/2 c. olive oil	2 c. chopped onions
1/4 c. sugar	2 tsp. salt
1 or 2 bay leaves	Parmesan cheese - as much
	as you like - I like a lot.

Brown the onions in oil. Add the hamburger and brown. Add the other ingredients and cook slowly 3 or 4 hours. It's even better to cook it a long time one day and then reheat it the next day. Serves 8.

Mrs. B. Edward Ritter

BAKED COUNTRY HAM

Wash ham and soak in cold water all day. At night: Drain ham--cover with water. Bring to a boil on top of stove. Cover roaster and place in 350 degree oven for 1 hr. 45 min. Turn off heat but do not open oven door until next morning. Skin and glaze as desired. Size of ham is immaterial.

Mrs. William H. Warren

BERTA'S HAM LOAF

Have ground once:

2 lb. smoked ham	1 lb. veal
1 lb. pork	

Add two eggs, 1 c. graham cracker crumbs, and 1/2 c. milk to meat and mix. Form into 2 loaves and place in large pyrex pan. Bake 1 1/2 hours at 350 degrees. Then baste with sauce and bake 45 minutes more.

Sauce: 1 c. tomato soup	1 tsp. dry mustard
1 1/2 c. brown sugar	1/2 c. water
1/2 c. vinegar	

Combine ingredients and pour over loaves.

Mrs. Charles Young

HAM LOAF

2 lbs. ground smoked ham	1 c. milk
1 lb. ground lean pork	2 eggs
3 shredded wheat biscuits	

Mix biscuits, milk and eggs. Add ground ham and pork. Add a little pepper (or favorite seasoning). Form into loaf and place loaf pan in pan of hot water in 350 degree oven. Bake 2 hours.

Mrs. Murray Senkus

HAM NEWBURG

1 can frozen cream of shrimp soup	1 1/2 c. diced ham
2 egg yolks	Chinese noodles
1 1/2 T. flour	

Heat soup as directed. Beat egg yolks, stir in flour and 1/3 c. of soup. Mix well and stir into the rest of the soup. Cook over med. heat stirring until mixture boils and thickens. Add ham and serve over Chinese noodles. Serves 4.

Mrs. I. W. Salisbury

HAM SCALLOP (for leftover ham)

- | | |
|-----------------------------|----------------------------|
| 4 hard-boiled eggs | 2 c. cooked (leftover) ham |
| 2 c. white sauce made with: | (cut up) |
| 4 T. butter | 3/4 c. buttered cracker or |
| 4 T. flour | bread crumbs |
| 2 c. milk | |

Sprinkle bottom of baking dish with crumbs. Cover with half the eggs - then sauce, then ham. Repeat. Cover with other remaining crumbs. Bake at 350 degrees until brown.

Mrs. Nesbit Edwards

HAM TURNOVERS FOR LUNCHEON

- | | |
|---|-------------------------|
| 1 can (4 oz.) sliced mushrooms, drained | 3 eggs, slightly beaten |
| 2 T. butter | 1 c. diced, cooked ham |
| 1 1/3 c. Minute rice | 1/4 c. chopped onion |
| 1 1/3 c. water | Dash of pepper |
| 1/2 tsp. salt | Mustard sauce |
| 1/2 c. sliced Brazil nuts | |
| or pecan halves | |

Saute mushrooms, onion, and ham in butter until onion is transparent. Mix in rice, water, salt, pepper, and nuts. Bring quickly to a boil. Remove from heat. Cover; let stand for 5 minutes. Blend in eggs. Pack into well-greased custard cups. Place in skillet. Pour hot water around cups to 1/2 inch depth. Cover. Simmer until firm 15-20 min. Unmold. Serve with mustard sauce. Serves 6.

MUSTARD SAUCE

- | | |
|--------------|----------------|
| 2 T. butter | 3 T. flour |
| 2 c. milk | 1 tsp. salt |
| 2 T. mustard | dash of pepper |
- Melt butter in sauce pan. Blend in flour. Gradually blend in milk. Add salt and pepper. Stir over medium heat until thickened. Add mustard. Makes about 2 cups.

Mrs. Dallace McLennan

ENGLISH LAMB CHOPS

6 English loin chops (double thick)	1 1/2 c. bouillon
1/4 lb. Roquefort cheese	1 tsp. Worcestershire sauce
2 T. fat	5 drops tabasco

Mash cheese with Worcestershire sauce. Spread on chops. Place chops in casserole. Pour over 1 c. of bouillon to which fat has been added. Bake uncovered at 450 degrees for 25 min. Add more bouillon as needed and baste. Thicken drippings with flour for gravy. Serves 6.

Mrs. William A. Lambeth

SAVORY LEG OF LAMB

Use a 5-7 lb. leg. Pierce the meat and insert chopped onion, garlic or crushed mint every inch or so. Salt lamb and sprinkle with paprika. Make a paste of:

3/4 c. vinegar	1 tsp. paprika
1 tsp. salt	3 T. Worcestershire
1 tsp. pepper	Use flour (about 3/4 c.)
1 tsp. sugar	to thicken to consistency of thin waffle batter.

Spread paste all over meat; then dredge with flour. Brown in open pan in oven at 500 degrees with 3 T. Crisco until golden brown. (Turn once for best results.) Remove roast and reduce heat. Place in clean, covered roaster. Add 2 1/2 c. hot water. Cook at 325 degrees until well done, about 20-25 min. longer per lb.--until meat is tender and loses its pinkness. Take roast out 15 min. before carving. Gravy is right consistency to serve. Strain and reheat it. Pour off grease.

Mrs. Hoyle Ripple

BAKED STUFFED PORK TENDERLOIN

2 pork tenderloins	1 T. grated onion
salt	1 T. finely minced parsley
pepper	1 T. salt
1 c. chopped mushrooms	1/2 tsp. celery salt
2 T. butter	1/8 tsp. pepper
3 c. dry bread crumbs	hot water or stock

Select pork tenderloins of equal size; have them split and flattened. Season with salt and pepper. Brush mushrooms in butter. Combine with bread crumbs, onion, parsley, salt, celery salt and pepper, and add sufficient water or stock to moisten, about 1/2 cup. Makes 4 cups stuffing. Spread well-seasoned mushroom stuffing over one tenderloin; lay the other on top and sew or skewer edges together. Season outside with salt and pepper. Place slices of bacon over top. Place in open roasting pan; roast in slow oven 325 degrees until pork is well done.

Mrs. Thomas W. Thompson

BARBECUED PORK CHOPS

1 1/2 lbs. pork chops, cut thick	1 T. salt
1 T. celery seed	1 tsp. paprika
1 T. chili powder	1 c. tomato puree
1/4 c. brown sugar	1/4 c. vinegar

Make a dry sauce by mixing the celery seed, chili powder, brown sugar, salt and paprika. Rub most of this dry seasoning on meat, and allow it to stand overnight in the refrigerator. Before cooking, add tomato puree and vinegar to the unused portion of the dry ingredients, and blend. Pour this liquid mixture over chops in baking dish. Cook slowly in 325 to 350 degree oven, basting the meat occasionally as it cooks.

Mrs. William H. Duttweiler

MEXICAN PORK CHOPS

2 tsp. shortening	2 T. chili powder
4 thick pork chops	1 tsp. salt
1 lemon, thinly sliced	1 (15 1/2 oz.) can spaghetti sauce with mushrooms
2 T. light brown sugar	

Preheat oven 375 degrees. Melt shortening, brown the pork chops. Place chops in medium-sized baking dish. Put lemon slices on top of chops. Mix together sugar, chili powder, and salt. Sprinkle over top of chops. Pour on canned spaghetti sauce. Cover and bake for 1 hour or until chops are tender.

Mrs. S. Clay Ripple, Jr.

PORK CHOP CASSEROLE

1 lb. pork chops in bottom	2 med. onions, sliced	' on
of casserole	1 green pepper, chopped	' top
1 c. raw rice	1 #2 can tomatoes	' of
		rice

Salt and pepper. Fill with water to 1/2 inch below rim of casserole and cover tight. Bake slowly 2-3 hours at 300-350 degrees.

Mrs. Richard Bynum

PORK CHOP AND CONSOMME CASSEROLE

5 or 6 pork chops	1 can consomme
2/3 or 3/4 c. rice	1/2 c. water
onion (optional)	

Use electric frypan. Salt and pepper chops. Rub pan with fat from a chop, then brown for 15 min. at high heat 360 degrees. Reduce heat and add rice and consomme with water. If desired, add one thick onion slice to each chop. Simmer for approximately 1 hr. May have to add more water.

Mrs. Jerome Connor

SWEET AND SOUR - PINEAPPLE PORK (Bau Lau Goo Lo Yuke)

2 2/3 c. (1 lb.) lean pork,	1/3 c. chicken stock
cut in 1/2 in. squares	1 tsp. soy sauce
1 egg, well beaten	2 T. brown sugar
1 c. flour	2 tsp. catsup
1/2 tsp. MSG	1/4 c. vinegar
1/2 tsp. salt	1 T. cornstarch
5 c. vegetable oil	1/4 c. onion, cut in
1 can pineapple chunks	1/2" pieces
(13 1/2 oz.)	1 med. green pepper, cut
	in 1/2" squares

Mix flour, MSG, and salt. Coat pork with beaten egg, then coat with seasoned flour. Shake off excess flour. Deep fry in hot oil until well-browned, about 5 min. Keep warm. Combine pineapple syrup, chicken stock, soy sauce, brown sugar, catsup, vinegar, and cornstarch. Cook, stirring, until thickened. Add pork, pineapple pieces, onion and green pepper. Mix rapidly until hot, 5 to 7 min. Serve with rice.

Mrs. Larry Faust

Similar recipe by Mrs. Samuel Love

VEAL FORESTIER

1 1/2 lbs. thin veal cutlets	1/2 fresh lemon
1 clove garlic or garlic salt	canned chicken broth or
unsifted regular flour	1 chicken bouillon cube
1/4 c. butter or margarine	dissolved in hot water
1/2 lb. fresh mushrooms or 1	1/2 tsp. salt
sm. can sliced mushrooms	dash pepper
	grated lemon peel or
	snipped parsley

Pound veal cutlet to 1/4" thickness unless you buy the very thin pieces like beef chip steaks in which case pounding is unnecessary. Rub with cut garlic or garlic salt. Lightly coat with flour and cut into 2" pieces. Melt butter in skillet heated to 325 degrees. Then saute veal pieces until golden brown on both sides. Meanwhile slice mushrooms thinly or drain can of mushrooms. Squeeze lemon juice into measuring cup and add enough chicken broth to make 1/3 cup. Heap mushroom slices on meat in skillet, then sprinkle with salt, pepper, and chicken broth mixture. Turn skillet to "simmer" or 215 degrees and let meat mixture simmer, covered, 20 min. or until veal is fork-tender. Check liquid occasionally to make sure it does not all evaporate. Add chicken broth or water, if necessary. (The broth or bouillon is better than water, and you will have to add it once or twice.) When tender, transfer to a small platter and sprinkle with grated lemon peel or parsley. This makes 4 to 6 generous servings. If you use less meat, all other ingredients are the same except the lemon juice. Be sure to cut down the amount or the lemon flavor will overshadow the veal.

Mrs. James C. Parker, Jr.

VEGETABLE VEAL BIRDS

1 1/2 lbs. veal steak	1 large onion, sliced thin
3 small carrots, cut in half	3 T. fat
6 3" celery sticks	1 2-oz. can sliced mushrooms
6 strips of green pepper	

Cut veal into six serving pieces. On each piece add salt and pepper. Place celery, carrots, green pepper and onion on each piece and roll up and fasten with toothpick. Brown in hot fat, add water and cook until tender. Remove

meat, add flour to pan drippings and blend. Add water and cook until thick, stirring constantly. Add mushrooms that have been browned in butter. Serve over veal birds. This recipe is just as good with beef chip steaks.

Mrs. C. Z. Taylor, Jr.

MEAT BALLS (Delicious)

2 lb. hamburger (1 lb.	1/2 c. milk
ground beef and 1 lb.	1 pkg. blue cheese dres-
ground chuck)	sing mix (Good Seasons
2 1/2 c. corn flakes,	Bleu Cheese for salads)
Wheaties or Rice	
Krispies	

Mix, form balls and fry in a little Wesson oil. Remove balls from electric fryer when done and drain most of oil. Then add to pan:

1 can cream of mushroom soup	1/2 c. water
1 can tomato soup	

Return balls to pan and simmer about 20 to 30 minutes. Serve over rice or mashed potatoes. The meat balls and gravy can be frozen.

Mrs. Charles Van Meter

PORCUPINE BALLS

1 lb. hamburger	1/4 c. cracker crumbs
1/4 c. Minute Rice	1 1/4 tsp. salt
1/3 c. milk	1/4 tsp. poultry season-
pepper to taste	ing
1 T. dried onion flakes	1 can mushroom soup
	3/4 soup can water

Mix hamburger, rice, milk, pepper, onion flakes, cracker crumbs, salt, and poultry seasoning; make into 1 1/2" balls. Brown balls in a little oil. Mix soup with water and pour over meat. Simmer balls 1 1/2 hr. in soup gravy, in casserole in 325 degree oven. Makes 4 to 6 servings.

Mrs. John Peeler



Poultry and Game

editor: Mrs. Ernest Fitzgerald

Stuff it and roast it and baste it with care;
Daintily then the gravy prepare,
While 'round you the savory odors shall tell
Whate'er is worth doing is worth doing well.

BARBECUED CHICKEN I

2 whole broilers	1 tsp. chili powder
sauce mixture	2 c. water
1 1/2 T. Worcestershire sauce	1 lemon thinly sliced
1 tsp. salt	1 onion thinly sliced

Cook together ingredients for sauce until well blended. Broil chicken until golden brown. Place in Dutch Oven or covered casserole. Pour sauce over chicken. Cover and bake at 325 degrees for 30 or 45 min.

Mrs. B. S. Womble

BARBECUED CHICKEN II

3 lb. chicken	3 T. brown sugar
3 T. tomato catsup	2 T. butter
2 T. vinegar	1 tsp. salt
1 T. lemon juice	1 tsp. mustard
2 T. Worcestershire sauce	1 tsp. paprika

Cut up three pound chicken as for frying and pat dry with paper towels. Mix remaining ingredients and heat thoroughly. Salt lightly and pepper chicken. Put chicken in casserole and pour heated sauce over. Cook about two hours in a 350 degree oven covered, basting occasionally, if necessary. Serve with rice or boiled new potatoes. The gravy or sauce is the best part.

Mrs. Douglas Dillard

BARBECUED CHICKEN (the easy way)

Cut chicken in quarters, as many as you need. Flour and season with salt and pepper. Place in flat pan or pyrex dish, not on top of each other. For one chicken, four quarters, use about 2 c. of water. Put pat of butter on each quarter. Sprinkle liberally with Worcestershire sauce, bake at 250 for nearly three hours (slow) and uncovered.

Mrs. James G. Reid

BONED CHICKEN BREAST WITH PLUM SAUCE

1/4 c. butter	1/4 c. soy sauce
1 med. onion chopped	1 tsp. Worcestershire sauce
1 lb. can purple plums	1 tsp. ginger
1 6 oz. can frozen lemonade	2 tsp. prepared mustard
1/3 c. chili sauce	2 drops tabasco
10-12 boned chicken breasts	

Melt butter, add onions and cook until tender. Pit plums and put through strainer or in blender with most of the juice to puree. Add to onion. Blend in remaining ingredients and simmer 15 minutes. Put chicken breasts in shallow pan. Bake at 350 degrees for 30-45 min. Baste with sauce the last 30 min. The sauce may be made the day before using. Sauce also good on pork tenderloin.

Mrs. David Muir

BRUNSWICK STEW I

1 lge. chicken or 2 sm. fryers	1 tsp. sugar
1 qt. water	2 c. lima beans
2 c. corn	1/4 lb. butter
4 tomatoes	1 T. salt
3 potatoes (mashed)	1/4 tsp. pepper

Cover with boiling water and stew fowl. Remove chicken from bone and cut in small pieces. Return meat to liquid and add tomatoes, potatoes, lima beans, corn, butter and seasoning. Let cook for 45 minutes. Serves 12.

Mrs. Glenn Patterson

BRUNSWICK STEW II

3 to 4 lb. hen
1/2 lb. pork

Cook in 1 1/2 qts. water and cut up when done.

3 lge. onions	1 pkg. frozen butter beans
3 cans #2 tomatoes	6 med. potatoes cut up
2 cans tomato soup	salt and red pepper to
2 cans corn	taste

Saute onions in bacon fat and add to cut up meat. Then add everything else but butter beans and stir and simmer all day. I add beans about 1 hour before I take up to keep them whole.

Mrs. Frank R. Warren

CHICKEN CHOW MEIN FOR TWO

1 whole chicken breast	1 c. chicken broth
1 c. water	1 can fancy Chinese vegetables
1 med. onion	
1 c. chopped celery	2 T. cornstarch
2 tsp. Soy Sauce	1/4 c. cold water

1 whole chicken breast simmered till tender in 1 c. water. Cool. Skin and bone. Cut in fairly large dices. Cook 1 med. onion in 1 tsp. salad oil gently for a few minutes. Add 1 c. chopped celery and 1 cup chicken broth. Simmer about 10 minutes. Add 1 can fancy Chinese vegetables (drained). Cook 2 or 3 minutes. Thicken with 2 T. cornstarch in 1/4 c. cold water and 2 tsp. soy sauce. Add diced chicken. Serve over chow mein noodles.

Mrs. Harold Longfellow

CHICKEN CROQUETTES I

2 chickens (cold), chopped	1 wine-glassful sherry or
1-2 cans mushrooms, chopped	Madeira wine
1 tsp. onion, grated	4 egg yolks
1 T. butter	2 eggs, well-beaten
2 heaping T. flour	plate of cracker crumbs
1-2 pt. chicken broth	lard for frying
salt and pepper to taste	

Brown onion in butter, stir in flour and chicken broth. Add the chicken, mushrooms, salt, pepper and wine; stir the mixture until it begins to boil; then draw the pan to one side and stir in the egg yolks. Pour the mixture on an oiled dish and let it cool. Have ready a bowl containing the beaten eggs, a plateful of cracker crumbs and a frying pan half full of lard heated. Wet hands with cold water and form croquettes into pyramidal shapes. Handle lightly and quickly, rolling them in crumbs; then dipping into beaten eggs, and rolling again in crumbs. Fry a golden brown (in hot lard.) When done, take out of pan with skimmer and lay upon brown paper for a moment to free them from grease. Arrange on hot dish to serve.

Mrs. H. P. Guffy

CHICKEN DIVAN

6 chicken breasts	1 T. lemon juice
2 10 oz. pkgs. frozen broccoli	1 tsp. curry powder
2 c. cream of chicken soup	1 c. sharp American
1 c. buttered bread crumbs	cheese

Boil breast in salted water with onion and celery pieces for 30-40 minutes. Mix soup, mayonnaise, juice, curry powder. Cook broccoli. Debone chicken and cut in hunks. Grease square casserole. Place broccoli on bottom, next chicken, and sauce over top. Top sauce with cheese and last, buttered bread crumbs. Bake at 350 degrees for 30 min. (Serves 6).

Mrs. William B. Mewborne, Jr.

Variation: Use only 1 can chicken soup, 1 c. mayonnaise. Omit lemon juice and curry powder.

Mrs. Ben D. Gross

CHICKEN ESCABECHE (Muneca Rapella)

1 chicken cut into pieces	2 bay leaves
3 carrots - slivered	1 tsp. whole peppers
1 lge. onion - sliced	1/2 c. vinegar
1 lemon - sliced thin	1/2 c. oil
1/2 tsp. paprika	salt
1 stalk celery - sliced	parsley

Put in layers in a pan--cook on top of stove slowly for 1 hour. Serve hot or cold. If served cold it can be molded like a salad and turned out of the mold as it jells. Very pretty as well as good.

Mrs. Gertrude Clay Reed

CHICKEN FINANCIERE

(a la Galatoire in New Orleans)

2 chickens, disjointed--saute in butter until brown on all sides. In a sauce pan melt 4 T. butter. Stir in 2 tsp. flour and make a "roux" (that is brown flour and butter over low heat.) Stir in one cup of chicken consomme of broth. Cook over medium heat 10 minutes stirring constantly. Add 2 sauteed chicken livers, cubed. Add 12

mushrooms, cubed (or 8 oz. can drained) and 12 green olives stoned, 1 dash cayenne pepper, salt and pepper to taste. Cook over low heat 30 min. Add browned chicken and one c. sherry or claret. Continue to cook slowly for 45 min. Arrange chicken on platter and pour sauce over it.

Mrs. Walter Henley

CHICKEN KIEV

4 whole chicken breast split	1/2 tsp. pepper (white)
boned and skinned	1/2 tsp. salt
1 stick butter-softened	1/2 c. flour and 1 T. water
2 T. chopped parsley	1 egg
2 T. chopped chives	1 c. dry bread crumbs

Blend softened butter with chopped parsley and chives, pepper and salt. Divide into eight portions and chill thoroughly. Flatten each half chicken breast to 1/4 in. by pounding between two pieces of wax paper. Place a portion of chilled seasoned butter in the center of each and roll to completely enclose the butter. Dust with flour and dip in beaten egg and water. Roll in dry bread crumbs and place in baking dish. Cover and bake in 350 degree oven for 45 min. Uncover and bake 15 min. longer. Serves 8.

Mrs. Richard R. Glenn

FRIED CHICKEN

Young fryer-size chicken	Shortening, use half butter
Flour to coat	

Rinse chicken in cold water. Salt and pepper. Heat fat in heavy skillet, and add chicken. Fry gently until browned. Then add a small amount of water to pan; cover, and cook until tender. Remove chicken from pan. Keep warm until ready to serve in oven.

To make gravy: brown 1 T. flour in fat left in pan. When flour has browned, add 1 c. water and milk mixed. Season to taste.

Mrs. Ernest Fitzgerald

CHICKEN SOUFFLE

2 T. butter	1 tsp. salt
2 T. flour	1/4 tsp. pepper
2 c. milk	1/2 c. bread crumbs

Cook until thick. Stir in:

2 c. cut up chicken 3 egg yolks beaten
and lastly fold in 3 egg whites beaten stiff. Bake in
well greased loaf pan 30 minutes at about 350 degrees.

Serve with sauce as follows:

1/4 c. butter	1 1/2 c. chicken stock
1/4 c. flour	salt and pepper to taste
1/2 c. light cream	

Add small can mushrooms and one hard boiled egg chopped.

Mrs. Ernest Fitzgerald

CHICKEN PIE

Stew one 5-6 lb. hen in water, seasoned with salt and pepper. Cook until the hen almost falls apart. Remove meat from the bone and cut-up. Make any good standard pastry recipe--enough for 2, 2 crust pies. Fill bottom crusts generously with chicken. Slice 3 hard cooked eggs over chicken. Pour 1/4 c. thickened chicken broth over each filling. Place top crusts on pies and bake at 400 degrees until crust is browned, about 45 minutes. Remove from oven. Pour more hot, thickened chicken broth through slits in top of pies until they will hold no more.

These may be frozen before baking. To bake, place frozen pie in cold oven. Set oven temperature at 400 degrees and proceed as before except increase the cooking time by about 15 minutes. Recipe makes two, eight inch pies. Original recipe.

Mrs. Duke Willard

CHICKEN CORN-BREAD PIE

Cook 1/2 c. chopped onion in 2 T. shortening; add 1 can cream of mushroom soup, 1/4 c. milk, 5 oz. can Swanson Boned Chicken, 1/2 c. cooked green beans in 9 in. pie pan. Mix 1 12 oz. package corn muffin mix; spoon half batter on top of pie around edge (leave some in center uncovered)

and use rest for muffins. Bake at 400 degrees about 25 minutes. Serves 4. Excellent flavor; good way to use left over beans.

Mrs. Walker Shelton

CHICKEN MACARONI

1 1/4 c. uncooked macaroni	2 T. dried parsley (or
2 c. cooked cut-up chicken	fresh if available)
1 can mushroom soup	3/4 c. grated sharp cheese
1/2 c. milk	

Cook macaroni in boiling salted water until tender. (Follow directions on macaroni box) Combine all ingredients, reserving enough cheese to sprinkle on top. Turn into greased two-quart casserole. Bake 20 minutes at 400 degrees. Serves 4.

Mrs. Richard L. Shoemaker

CHICKEN A LA KING CASSEROLE

1 5 or 6 oz. pkg. medium noodles (3 1/2 c.)	2 c. diced cooked chicken or turkey
1 can condensed cream of chicken soup	1 c. sliced celery
1 6 oz. can evaporated milk (2/3 c.)	1/4 c. diced pimento
1 tsp. salt	1 c. toasted slivered almonds
1 1/2 c. grated American cheese	Buttered bread crumbs
	1/4 c. diced green pepper

Cook noodles in boiling salted water until tender; drain; form in nest in a greased 2 qt. casserole. Mix soup, milk and salt; heat, stirring constantly. Add cheese; stir until melted. Add remaining ingredients except 1/2 c. almonds and bread crumbs; pour over noodles. Top with crumbs and remaining almonds. Bake uncovered in hot oven 400 degrees about 20 minutes. Serves 6.

Mrs. John E. Miller

CHICKEN PAPRIKA

Eight (8) or so chicken breasts boned and halved. (Cook bones to make 2 1/2 c. broth)

Mix:	1 c. flour	1/4 tsp. ginger
	2 1/2 tsp. paprika	1/4 tsp. sweet basil
	2 tsp. salt	Dash nutmeg
	1/4 tsp. red pepper	
	1/4 tsp. pepper	

Roll breasts in mix. Brown in half butter and half shortening. Transfer to casserole. Pour off fat. Into skillet

put:	1 pint sour cream	1/2 tsp. salt
	2 T. Worcestershire sauce	1 tsp. Accent
	broth	1/2 c. sherry
	3 T. chili sauce	1 sm. can water chestnuts
	1 lge. clove garlic minced	cut thin

Heat until it steams. Pour over chicken and cook covered at 325 degrees until tender (about 2 hours). Serve over noodles.

Mrs. James R. Sheppard

CHICKEN AND YELLOW RICE

2 fryers cut up	2 T. olive oil
2 1/2 c. rice	garlic salt (optional)
1 green pepper	1 pkg. frozen green peas
1 onion	5 c. water
1 tsp. Spanish saffron	2 tsp. salt
1 sm. jar pimento	1 1/2 tsp. yellow food coloring

Cook chopped pepper and onion in olive oil until tender. Put in large roaster and add all other ingredients except chicken. Mix well. Place salted chicken on top of mixture with skin side up. Cover and cook 1 1/2 hours at 400 degrees. Remove cover and cook 5 min. longer.

The Columbia Restaurant in Ybor City, Tampa, Florida

Mrs. Herbert G. Eidson, Jr.

CHICKEN OR SALMON AND RICE CASSEROLE WITH OLIVE-MUSTARD SAUCE

- | | |
|--|---------------------------|
| 2 c. diced chicken or flaked salmon | 1/2 c. diced celery |
| | 1 1/2 tsp. salt |
| 2 c. <u>hot</u> rice (cooked and rather moist) (Chicken stock may be used in place of water) | 1/4 tsp. pepper |
| | 3 egg whites, well beaten |
| | 3 egg yolks. |
| 2 T. minced parsley | |

Combine chicken and hot cooked rice, add seasonings. Beat egg whites stiff and then yolks. Blend and fold into rice mixture. Turn into greased casserole (about 2 qt. capacity). Place casserole in pan of hot water and bake in 350 degree oven for 1/2 to 3/4 hour. Cut into squares and serve at once with olive-mustard sauce.

OLIVE-MUSTARD SAUCE

- | | |
|--|---------------------------|
| 2 T. butter or oleo | 1 tsp. prepared mustard |
| 2 T. flour (slightly rounded) | 15 sliced stuffed olives |
| Sufficient chicken stock or milk to make fairly thin | (small) |
| sauce. | Salt and pepper to taste. |

Melt butter. Add flour. Stir in stock a little at a time until desired consistency for sauce is reached. Add other ingredients. (Serves 6)

Mrs. Frank S. Ruark

CHICKEN SPAGHETTI

- 1/2 stick butter
- 5 T. flour
- 2 c. milk

Add to above mixture and mix thoroughly:

- | | |
|------------------------------|-----------------------------|
| 1 c. chopped green pepper | 1 tsp. salt |
| 3/4 c. shredded sharp cheese | 1 tsp. Worcestershire sauce |
| 1 can mushroom soup | 4 oz. can chopped pimento |
| 1/2 tsp. garlic powder | |

Add the following amount of chicken and spaghetti to the above mixture and put in casserole:

- 3 heaping cups diced chicken
- 2 oz. thin spaghetti (cooked in chicken broth)

Use 1 c. grated cheese for topping. Bake at 350 degrees for 30 min.

Mrs. Aubrey Kirby

CHICKEN SAUCE FOR SPAGHETTI

Cut up baking or stewing hen 4-8 lbs. and brown pieces in small amount of fat. In a heavy skillet brown lightly 1/4 c. flour in 1/4 c. drippings. Add 1 chopped onion and cook until soft. Add 1 2 1/2 can tomatoes and cook until thickened. Add 1/2 can tomato paste, 8-10 chopped parsley sprigs, and 2 lge. celery stalks chopped. Season with about 1 T. salt, 1/2 tsp. garlic salt, several dashes black pepper, 1/2 tsp. oregano, 1/2 tsp. basil leaves. Blend and cook for about 10 min. Add browned chicken and sufficient water to immerse it. Bring to a boil and simmer for 3-6 hours. During the last hour of cooking add 1/2 c. white port and 4 oz. can of mushrooms. Serve on spaghetti with parmesan cheese. (Chicken pieces may be deboned before serving for a more elegant dish.) The flavor is improved by freezing for a period or even refrigerating sauce over night.

Mrs. Walter Henley

CHICKEN TETRAZZINI

10-12 chicken breasts or	1 8 oz. pkg. thin spaghetti
5 c. diced chicken	1/2-1 c. slivered almonds
Sauce: 2 cans cr. mushroom soup-	1 c. mayonnaise
undiluted	1/2 c. sherry
2 tsp. Worcestershire	1/2 c. whipping cream -
sauce	whipped
1/4 tsp. nutmeg	1/2 c. grated Parmesan
	cheese

Cook spaghetti as directed in salt water. Place in 3 qt. shallow casserole. Cook chicken, cut in bite-sized pieces and spread over spaghetti. Sprinkle with almonds (toasted almonds in small amount of butter). Pour sauce over all and sprinkle Parmesan cheese. Bake at 350 degrees for 30 min. This can be made a day ahead or frozen. Serves 12.

Mrs. Richard R. Glenn

BAKED CHICKEN I

6 chicken breasts	2 T. water
1 T. brown sugar	1/4 c. salad oil
1/4 tsp. oregano	1/4 c. soy sauce
1 tsp. powdered sugar	1 c. red wine
1 clove garlic, sliced	

Preheat oven at 375 degrees. Combine all sauce ingredients and mix well. Place chicken in a casserole. Pour mixture over chicken and cover dish. Bake about 1 1/2 hour or until chicken is tender and done. Uncover for last 15 minutes of baking unless pan juices have cooked down to almost nothing. Serve with rice (Wild rice is very good).

Mrs. Joe H. Glenn III

BAKED CHICKEN CASSEROLE II

4 chicken breasts--	1 c. sour cream
boned, skinned	1 can mushroom soup
4 strips bacon	Pepper
1 pkg. chip beef or ham	

Pepper chicken breasts and roll in bacon strips. Put chip beef or ham in casserole dish. Place chicken over beef. Mix sour cream and can mushroom soup. Pour on top of chicken. Bake covered at 300 degrees F. for 2 hours. Bake uncovered for last 30 min.

Mrs. Robert W. Clinard
Mrs. C. M. Miller

CHICKEN CASHEW CASSEROLE

Saute: 1/2 c. chopped onion
 1/2 c. diced celery
 1 T. butter
Add: 1 can cr. mushroom soup
 1/3 c. chicken broth
 1 T. soy sauce

Add 2 c. diced chicken and pour into casserole. Top with 1 c. Chinese noodles and 1/3 c. broken cashew nuts. Place on bottom rack of oven and bake at 350 degrees for 20 min. Optional: chopped hard cooked eggs may be added.

	Mrs. Douglas L. Koontz
Similar recipe using turkey:	Mrs. Robert C. Vaughn
Similar recipe using tuna fish:	Mrs. Rodney C. Brown

CHICKEN

"Something different in Chicken"

6-10 whole chicken breasts	1 tsp. celery salt
1/2 pt. sour cream	1/2 tsp. garlic salt
2 T. lemon juice	1/2 tsp. salt
2 T. Worcestershire sauce	dash pepper and paprika
Pepperidge Farm Dressing Mix	

Mix sour cream and seasonings. Dip chicken in mixture; roll in dressing mix; pour melted butter over chicken. Bake 1 hour in 350 degree oven. Serves 6.

Mrs. Rodney C. Brown

CHICKEN SUPREME

8 chicken breasts boiled in chicken stock until tender (in pressure cooker)	1 T. Worcestershire sauce
1 lb. fresh mushrooms	1 tsp. onion juice
3 c. (cream sauce with grated sharp cheese added) cheese sauce	1 T. grated horseradish curry powder to taste, not very much

Broil mushrooms in butter, add seasoning to cheese sauce, arrange sliced chicken and mushrooms in a casserole, pour cheese sauce over it, parsley and cheese on top. Heat well before serving. Or, put chicken and mushrooms on toast in layers with cheese sauce, sprinkle with grated cheese and broil. A slice of baked ham can be put under chicken if desired. Serves 6 to 8.

Mrs. Eben Alexander

HERBED CHICKEN EN CASSEROLE

3 lge. chicken breasts cut in half	3/4 c. cooking sauterne
salt and pepper	5 oz. can water chestnuts
1/4 c. butter or margarine	3 oz. broiled, sliced mushrooms drained
1 can cream of chicken soup	1/4 tsp. Thyme
2 T. chopped green pepper	

Salt and pepper chicken brown slowly in butter in skillet. Arrange browned chicken skin side up in baking dish. For sauce, add soup to drippings in skillet; slowly add sauterne, stirring until smooth. Add remaining ingredients, heat to boiling, pour over chicken. Cover with foil. Bake 25 min.

at 350 degrees. Uncover and bake 30 minutes longer.

Mrs. J. W. Clay

OLD-FASHIONED CHICKEN AND DUMPLINGS

Almost cover a 4 or 5 lb. hen with water; add salt, pepper, 2 med. onions, 2 carrots, quartered, and 2 ribs of celery. Cook until chicken falls from bones. Remove bones from pot. You should have about 2 qt. of broth in pot. Bring broth to a light boil again. For dumplings: Mix 2 c. of flour with $\frac{3}{4}$ tsp. salt in bowl. Stir in enough boiling water to form a soft dough. Place on floured board and roll very thin. Cut into strips and place in boiling broth. Push down each layer and keep adding strips until you have the desired amount in the broth. (Better results will be obtained if you alternate the direction of the layers of strips when placed in broth.) Do not let broth stop boiling and do not stir. Cook about 15 min. Will toughen if overcooked, but can be kept hot by turning heat down to "warm."

Mrs. Robert E. Smith

ROAST TURKEY (The Easy Way)

Put salted turkey in roaster. Pour over turkey 1 c. boiling water and 1 stick Nucoa. Cover air tight with lid or tent made of heavy duty Reynolds Wrap. Place in 450 degree oven preheated. Bake at 450 degrees for 1 hour. Do not open oven door. Leave in oven over night or till oven is cold. I cook mine last thing before going to bed. This time is for a 12 lb. turkey. Add about 5 min. per lb. for larger turkey.

Mrs. Nesbit Edwards

Mrs. William H. Warren

TURKEY SOUFFLE

12 slices bread (trimmed)	$\frac{1}{2}$ c. mayonnaise
2 c. turkey chunks	2 beaten eggs
$\frac{1}{2}$ c. celery, chopped	1 $\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. onion, chopped	1 can mushroom soup
$\frac{1}{4}$ c. green pepper chopped	$\frac{1}{2}$ c. grated cheese

Place 6 slices bread in greased casserole. Mix next five ingredients and spread over bread. Top with remaining

6 slices of bread and pour combined eggs and milk over all. Refrigerate over night. Before baking, spread soup evenly over top and bake 1 hour at 325 degrees. Sprinkle with cheese and cook 10-15 min. longer. Let stand 10 minutes before serving. Serves 8.

Mrs. Harry L. Reed

PHEASANT

Brown cleaned birds quickly in cooking oil or Crisco. Place in deep casserole or roasting pan that may be covered. Brush each bird with butter or margarine after browning. Season with salt and pepper inside and out. Add 1 can (undiluted) cream of mushroom soup for each bird used and 1/4 c. white wine for each bird. Let cook very slowly (300 degrees) for at least 3 hours. These birds are tough and should be cooked until legs move freely. Birds should be almost covered with soup in container. Keep covered while cooking. Herbed rice, tossed salad, French rolls served with this makes a delightful meal.

Mrs. Robert L. Means



Seafood

editor: Mrs. Jack Canady

Soak canned shrimp in ice water 1 hour before using to improve flavor.

When cooking macaroni, noodles, or spaghetti, add a tablespoon of butter or salad oil to the water to prevent boiling over.

To make rice white and fluffy, add 1 tsp. lemon juice or vinegar to each quart of water while cooking.

BAKED AVOCADO WITH CRABMEAT

4 avocados	Dash sugar
1/2 c. chopped mushrooms	2 T. sherry wine
2 T. flour	1 lb. fresh lump crabmeat
1 c. light cream or top milk	Tabasco
1 tsp. salt	2 T. butter
1/4 tsp. white pepper	1 egg yolk

Cut avocados in half and fill with vinegar to which garlic has been added and let stand for 1 hour. Make white sauce from above ingredients and add mushrooms and crabmeat. Discard vinegar from avocados and fill avocado with mixture. Top with cheese. Place avocados in a pan 1/4 full of hot water. Bake at 350 degrees for 15 to 20 min. until cheese is melted and Avocados heated through. Serve immediately.

Mrs. C. S. Mann

CRAB CASSEROLE

4 T. butter or margarine	1 T. Worcestershire sauce
1 med. onion, chopped	Dash tabasco
1 can chopped mushrooms	2 T. flour
1/2 green pepper, chopped	1 c. hot milk
1/4 tsp. salt	1 c. hot clam juice
1/2 tsp. dry mustard	2 egg yolks
1/8 tsp. pepper	1 lb. crab meat (back fin)

Sauté onions, mushrooms and green pepper in butter. Add salt, pepper, mustard, and sauces. Then add flour, hot milk and hot clam juice and beaten egg yolks. Cook together for 10 min. Add crab meat and cook 5 min. Put in casserole and put bread crumbs and butter on top. Bake at 400 degrees until hot and crumbs are brown. Serves 6.

Mrs. C. W. Rawlings, Jr.

Similar recipes from Mrs. Robert Cordell

Mrs. Robert Hundley, Jr.

CRABMEAT DEWEY

Take 2 cans or equal amount of fresh crabmeat, remove bone or shell. Put in frying pan with 2 chopped shallots and 2 wine glasses of dry white wine (1/2 pint). Simmer 5 min. stirring occasionally. In another pan blend 1/2 lb. butter and 2 T. flour until smooth and mixture begins to

bubble. Add 1/2 lb. fresh mushrooms, peeled and finely sliced using both caps and stems. Brown delicately over low heat. Add mushroom mixture to crabmeat mixture with 1 tsp. black truffles (ripe black olives may be used instead of truffles) chopped fine and 1/4 c. scalded heavy cream. Let simmer gently for 5 min. Turn into baking dish or individual casseroles. Brown and serve.

Mrs. Linville Martin

CRAB IMPERIAL

2 lb. crab meat	1 T. Worcestershire sauce
Juice from 1 lemon	1/4 c. chopped green pepper
1/2 c. mayonnaise	1/2 can pimento, drained
1 1/2 tsp. mustard	1/4 lb. butter

Mix all ingredients except pepper and butter. Sauté pepper in butter. Add to rest of mixture. Put in shells, put small dabs of mayonnaise on top and sprinkle with parsley and paprika. Bake at 350 degrees for about 25 to 30 min. 10 to 12 shells.

	Mrs. Joe H. Glenn III
Similar recipes from:	Mrs. Louis H. Schwoebel, Jr.
Mrs. Wally Dunham	Mrs. Kenneth Smith

KING CRAB CASSEROLE

2 1 lb. pkg. Alaskan King Crab	2 sm. cans mushrooms
2 hardboiled eggs	4 c. medium white sauce
1 green pepper, chopped	1/2 lb. grated sharp cheese

Add sherry and garlic salt to taste. Mix all ingredients well. Place in casserole or shells - cover with crumbs and bake in 350 degree oven for about 25 min.

Mrs. James DeHart

CRAB SOUFFLE SUPREME

3 T. butter	1/2 lb. or 8 oz. pkg. processed pimento cheese, diced
3 T. flour	
1 c. chicken stock (may be canned, clear)	1 4 oz. can sliced mushroom
1 c. cream	3 T. sherry
2 c. flaked fresh or canned crab meat	salt, pepper, paprika to taste

Melt butter in top of double boiler. Stir the flour in melted butter. Add stock and cream, and stir constantly until thick. Remove from heat. Add cheese. Stir until melted. Add mushrooms, sherry, seasonings, crab meat. Pour into center of prepared and unmolded rice ring.

Rice ring: 1 c. uncooked rice 2 egg yolks and whites beaten
 1/2 c. green pepper separately
 1 c. parsley 1/2 c. cream
 salt and pepper

Cook rice in boiling water until tender and drain. Put green pepper and parsley through food chopper. Mix beaten egg yolk and cream. Add to rice; add pepper and parsley. Season to taste. Fold in beaten stiff egg whites. Turn into greased ring mold. Bake in a moderate oven at 350 degrees for about 30 min.

Mrs. James F. Malcolm

BAKED SNAPPER

Cut head and tail off fish. Salt and pepper and place in roaster. Mix the following in a bowl:

1 16 oz. can tomatoes	1 6 oz. can tomato paste
6 T. olive oil	1 lge. onion, chopped fine
1 lemon, cut in quarters	3 stalks celery, chopped fine
1 tsp. Worcestershire sauce	2 bay leaves
6 cloves, whole	

Pour over fish and bake in oven 350-400 degrees approximately 2 hours until done. 1/2 tsp. Italian seasoning may be added. Recipe is for 10 pounds dressed fish.

Mrs. William F. Starnes, Jr.

BAKED FLOUNDER

1 lb. fillet of flounder	dash of salt
2 T. orange rind grated	dash of pepper
1 T. lemon rind grated	butter

Preheat oven to 400 degrees. Wash and dry flounder, salt and pepper lightly and place skin side down in a buttered baking dish. Dot fish with butter and sprinkle with grated rind. Place buttered waxed paper (buttered side down) on fish and bake 12 to 15 min. Serve immediately. 2 servings.

Mrs. Louis Haefele

FILLET OF FLOUNDER FLORENTINE

Place 1 pkg. (1 lb.) thawed, frozen fillets of flounder in greased shallow casserole. Add salt, pepper, paprika. Add 1 scant tsp. lemon juice for each fillet. Dot with Worcestershire Sauce and Texas Pete Hot Sauce. Dot generously with butter. Bake in 350 degree oven. Prepare one package frozen spinach. Make a white sauce by melting 2 T. butter, add 1 1/2 T. cornstarch and 1 c. milk. Spread spinach over fish after fish has baked for 10 min. Pour white sauce over all. Sprinkle with 3 T. Parmesan cheese. Color with paprika. Return to oven for 15 or 20 min.

Mrs. Alex M. Nading

FISH FILLETS WITH SWEET SOUR SAUCE

1 lb. fish fillets (white	2 T. water
fish sole, bass, haddock	1 green pepper, cut in
or sturgeon)	thin strips
1/4 c. corn oil	salt to taste
1/2 c. chopped onions	1 T. corn starch
1/4 c. firmly packed brown	1 T. soy sauce
sugar	1/3 c. lemon juice
1/4 tsp. dry mustard	

Brush fillets with 2 T. corn oil, sprinkle with salt. Cook until done under broiler. Arrange on warm platter and keep warm. Meanwhile cook onions in 2 T. corn oil in skillet until light golden brown. Stir in green pepper. Mix together remaining ingredients, add to mixture in skillet. Cook until sauce is thick. Spoon over fish.

Mrs. George Chandler

PARMESAN ROLLED FILLETS

6 flounder or perch fillets	1/4 tsp. pepper
1/3 c. butter or margarine	2 T. butter or margarine
2 T. lemon juice	1 c. bread crumbs
1/4 tsp. paprika	1/2 tsp. onion salt
2 T. grated Parmesan cheese	

Roll each fillet, starting with tail end. Place in greased shallow baking dish. Preheat broiler. Melt 1/3 c. butter, add lemon juice, paprika, onion, salt and pepper. Spoon half mixture over the fillets. Melt 2 T. butter; combine with bread crumbs and cheese. Place fillets in broiler so

tops are about 3 in. from heat. Broil 5 min. Turn carefully; spoon over remaining butter mixture. Sprinkle with cheese crumb mixture. Turn broiler heat down half way; broil until crumbs brown. Serves 6.

Mrs. J. F. Canady

SOLE au VIN BLANC

8 fillets of sole	1/2 c. cream
1/4 bottle white wine	2 T. flour
(not too dry)	1 tsp. tarragon
2 T. butter	

Roll up fillets and place in buttered baking dish. Season with salt and pepper and cover with wine. Cover and bake 15 min. in medium oven. Make a white roux with butter and flour, while cooking put cream in a small pan and simmer 3 or 4 min. until reduced and thickened. Pour wine from sole into another pan and keep fish warm and covered. Let wine simmer until reduced by half. Add slowly to cream sauce, stirring 3 to 4 min. over very low heat. Pour sauce over fillets; add tarragon, fine bread crumbs and broil until done. Serves 4.

Mrs. William Maready

STUFFED FISH

1 can crabmeat	1/4 c. butter or oleo
1/4 c. chopped onions	3 c. bread crumbs
1 tsp. salt	1 1/2 tsp. poultry seasoning
1 tsp. Accent	1/4 c. water

Use a whole fish weighing 3-5 lbs. Slit and clean, rub inside with salt. Pepper lightly and stuff with crabmeat stuffing. Brown onion in butter and mix with crumbs, salt, pepper and water. Mix well, then add crabmeat. Stuff whole fish or use two pieces and pin together with tooth-picks. Bake in hot oven (400 degrees) 10 min. per lb. of fish. Add 5 min. if over 4 lbs. Serves 4-6.

Mrs. J. L. McGraw

BAKED CORN AND OYSTERS

- | | |
|---------------------------|---------------------------|
| 1 #2 can cream-style corn | 1 tsp. sugar |
| 1 c. crackers, crushed | 1/4 c. melted butter |
| 1 beaten egg | 1 c. small, fresh oysters |
| 1/2 tsp. salt | 1/4 tsp. black pepper |
| 1/2 c. milk | |

Combine ingredients in order named. Pour the mixture into a greased baking dish and bake at 375 degrees for 25 min. Do not overcook or oysters will become tough.

Mrs. Joe R. Tolley

CASSEROLE OF OYSTERS ROCKEFELLER

- | | |
|--------------------------------|------------------------|
| 3/4 stick butter | 1/2 onion, grated |
| 2 pkgs. frozen chopped spinach | Dash garlic salt |
| 2 pts. oysters | Tabasco, salt, pepper |
| 1 c. crumbs | Parmesan cheese |
| 1 T. anisette | 1/2 tube anchovy paste |

Slightly cook the spinach. Add the drained oysters with other ingredients. Top with Parmesan cheese and bake covered for 20 minutes at 350 degrees, then remove the cover and bake 10 minutes more.

Mrs. Charles B. Wade, Jr.

DEVILED OYSTERS

- | | |
|-------------------------|----------------------------|
| 1 qt. oysters (select) | 1 T. Worcestershire sauce |
| 1 bunch celery | 1 1/2 sticks butter |
| 1 tsp. salt | 1 pt. toasted bread crumbs |
| 1/2 tsp. black pepper | (or more as needed) |
| 1 T. onion, minced fine | |

Pick over and drain oysters, then pat with cloth until all moisture is absorbed. Put celery in skillet with melted butter and onion and cook until tender but not brown. Add seasoning. Fill casserole with alternate layers of oysters, crumbs, celery and onion mixture, letting crumbs form top layer. If necessary, use a few more crumbs for this. Dot with butter and bake until heated thoroughly. Do not overcook. The secret of this dish is to have the oysters completely dry. Can also be used in small rolls, little individual oyster rolls for morning coffees. Do not wash oysters, and do not overcook or they will be watery.

Mrs. Eben Alexander

SCALLOPED OYSTERS

1 pt. oysters	3/4 c. light cream
2 c. medium coarse cracker crumbs	1/4 c. oyster liquid
1/2 c. butter, melted	1/4 tsp. Worcestershire sauce
	1/2 tsp. salt

Drain oysters, reserving 1/4 c. liquid. Combine crumbs and butter; spread 1/3 crumbs in greased dish, cover with 1/2 oysters. Sprinkle with pepper, using other 1/3 of crumbs. Spread a second layer, cover with remaining oysters. Combine cream and oyster liquid, salt and sauce. Pour over oysters, top with last 1/3 of crumbs. Bake at 350 degrees for 40 min. 4 servings.

Mrs. J. J. Harris

Similar recipes by:

Mrs. George Chandler

Mrs. Beverly Jones, Jr.

IRMA'S SCALLOPS (Irma Hight)

1 lb. fresh scallops	Flour
1 egg	Crisco

Pepperridge Farm Dressing

Drain scallops, roll in flour, dip in beaten egg, roll in Pepperridge Farm Dressing, brown in Crisco. Place on paper towel on a cookie sheet, put in 350 degree oven for 12 min.

Mrs. Gertrude Clay Reed

CANTONESE SHRIMP AND BEANS

1 1/2 lbs. frozen raw, deveined shrimp	1 tsp. salt
1 1/2 tsp. chicken stock base (or 1 bouillon cube)	1/2 tsp. ginger (scant)
1 1/4 c. boiling water	Dash pepper
1/4 c. thinly sliced green onions	1 pkg. (9 oz.) frozen cut green beans
1 clove garlic, crushed	1 1/2 T. cornstarch
1 T. salad oil	1 T. cold water

Thaw frozen shrimp. Dissolve chicken stock base in boiling water. Cook onion, garlic, and shrimp in oil for 3

minutes, stirring frequently. If necessary, add a little of the chicken broth to prevent sticking. Stir in salt, ginger, pepper, and chicken broth. Cook beans separately. Cover and simmer 5 to 7 minutes longer. Combine cornstarch and water. Add cornstarch mixture to shrimp and cook until thick and clear, stirring constantly. 6 servings.

Mrs. Fred E. Henderson

CREOLE SHRIMP (BREWSTER INN--CHARLESTON, SOUTH CAROLINA)

4 T. bacon drippings	3 T. tomato paste
2 med. size onions	salt and pepper to taste
1 green pepper	3 c. cooked shrimp
1 1/2 c. celery	1 T. sugar
1 qt. can of tomatoes	

Cut up onions, green pepper and celery and fry in bacon drippings, 15 or 20 minutes. Add quart can of tomatoes, sugar and tomato paste. Let this mixture cook slowly to thick consistency for 30 to 45 min. Add pepper and salt. Add the cooked shrimp 15 minutes before serving. Serve with rice.

	Mrs. J. E. Lindsey
Similar recipes sent in by:	Mrs. Charles Fetter
	Mrs. Clinton Schaum
	Mrs. Charles Parnell

SHRIMP PIE

Chop: 1 med. size onion	2 cloves garlic
1 med. size green pepper	4 pieces celery
Cook until tender and slightly brown in 3 T. corn oil.	
Add: 1 can whole tomatoes	1 can cream of mushroom soup
1 can tomato paste	

Season with pepper, salt, and garlic salt. Cook until tomatoes are tender. Add 1 lb. cleaned shrimp. Simmer for 30 minutes in sauce. Meanwhile cook vermicelli spaghetti according to directions. Mix sauce and spaghetti together and place in casserole. Cover top with Parmesan cheese and strips of bacon. Bake at 400 degrees for about 25 min.

Mrs. Vernon H. Smith

SHRIMP PILAU

1 onion chopped fine	1 pkg. yellow rice (cook
1 green pepper chopped fine	according to directions;
4 slices salt pork (rendered	do not overcook)
and broken into bits) (ba-	2 c. cooked deveined shrimp
con may be used)	

Sauté onion and green pepper over low heat in pork fat. Add shrimp and rice. Cover and steam for five minutes. Add bits of pork or bacon. 4 servings.

Mrs. L. Henry Lowrance

SHRIMP THERMIDOR

3/4 lb. cooked shrimp	1/2 tsp. dry mustard
1/2 c. sliced mushrooms	Dash cayenne
1/4 c. butter or other	2 c. milk
fat, melted	Grated Parmesan cheese
1/4 c. flour	Paprika
1 tsp. salt	

Cut large shrimp in half. Fry mushrooms in butter for about 5 minutes. Blend in flour and seasonings; add milk gradually and cook until thick, stirring constantly. Stir in shrimp. Fill 6 individual well-greased shells or casseroles. (Can be stored in refrigerator at this point for use the next day if desired.) Sprinkle with cheese and paprika. Bake in a hot oven, 400 degrees for 10 min., or until cheese browns and mixture is bubbly-hot. 5 to 6 servings. (Good company luncheon dish.)

Mrs. Z. T. Bynum, Jr.

TUNA FISH BAKE

3 T. chopped onion	1 can mushrooms
1/3 c. chopped green pepper	1 1/2 c. milk
(optional)	1 7 oz. can tuna
4 T. fat	1 T. lemon juice
1 tsp. salt	6 T. flour
1 can mushroom soup	

Brown onion and green pepper in fat. Add salt and flour and blend. Add soup, tuna, lemon juice. Pour into greased baking dish. Cover with cheese swirls described on next page. Bake at 450 degrees for 15 min.; reduce to 425 degrees and bake 15 minutes. 4 servings.

CHEESE SWIRLS

- | | |
|----------------------|----------------------|
| 1 1/2 c. flour | 1/2 c. milk |
| 3 tsp. baking powder | 3/4 c. grated cheese |
| 1 tsp. salt | 2 T. chopped pimento |
| 3 T. shortening | |

Sift dry ingredients, cut in shortening, add milk. Roll into a rectangular shape and sprinkle with cheese and pimento. Roll like jelly roll. Slice 1 in. thick and place on top of tuna. (A pretty casserole and good.)

Mrs. Hylton K. Crotts

SEAFOOD CASSEROLE

- | | |
|-------------------------|-----------------------------|
| 2 T. butter | 2 T. sherry, if desired |
| 2 T. flour | 1 med. can sliced mushrooms |
| 1/4 tsp. salt | 12 medium shrimp, cooked |
| 1 c. milk | and split (or 1 4 1/2 |
| 1 T. lemon juice | oz. can) |
| Dash hot pepper sauce | 1 1/2 c. fresh crab meat |
| 1/4 tsp. Worcestershire | (or 1 7 1/2 oz. can) |
| sauce | 1 c. steamed lobster (or |
| | 1 5 1/2 oz. can) |
| | (Substitute freely-- |
| | using any fish, cooked, |
| | or combination of any |
| | of above.) |

Topping: 1/2 c. shredded sharp cheddar cheese
 1 c. soft bread crumbs
 2 T. butter, melted

Melt butter over low heat. Blend flour and salt. Add milk all at once. Cook quickly, stirring constantly till thick and bubbly. Remove from heat. Add next 5 ingredients and desired seafood. Mix well. Use 1 qt. casserole dish. Sprinkle cheese and buttered bread crumbs over top. Bake at 375 degrees for 40 min. This is very easy to double. 4 to 6 servings.

Mrs. Robert Sartin

Similar recipes from Mrs. Beverly Jones, Sr.
 Mrs. J. R. Marion

SEAFOOD NEWBURG FOR A PARTY

1 1/2 lb. frozen shrimp - cooked and diced	1 1/2 sticks butter
1 lb. Alaskan King Crab - thawed, drained and diced	1/2 c. plus 2 T. flour
1/2 c. sherry, if desired	1 qt. half & half cream
1 T. lemon juice	1 1/2 tsp. salt
1/4 tsp. nutmeg	1/2 c. heavy cream
	2 egg yolks
	1 c. grated sharp cheese

Mix seafood, sherry, lemon juice and nutmeg. Cover and refrigerate several hours or overnight. Melt butter, blend in flour and stir in the qt. of half and half cream. Add salt and cook over low heat until thickened, approximately 20 min. Combine beaten egg yolks and cream. Add to the sauce with grated cheese. Stir until well blended and cheese is melted. Add marinated seafood and marinade. Heat 10 min. longer. Serve over toast points or patty shells. May be thinned with milk or additional sherry. 12 servings. Freezes well.

Mrs. Richard R. Glenn



Pies

editor: Mrs. Beverly Jones, Jr.

A FAMILY PIE

Mix together smoothly one handful of FORGIVENESS, one heaping cupful of LOVE, one full pound of UNSELFISHNESS. To blend these use as much as needed of complete FAITH in God. Add two tablespoons of WISDOM, and two teaspoons of GOOD NATURE for flavor, then sprinkle generously with THOUGHTFULNESS. This makes a wonderful FAMILY PIE.

BROWNIE PIE

(Mrs. S. B. Lippincott, Springfield, N. J.)

3 egg whites	1/2 c. chopped pecans or
dash of salt	English walnuts
3/4 c. sugar	1/2 tsp. vanilla
3/4 c. fine chocolate wafer	sweetened whipped cream
crumbs	

Beat egg whites until peaks form. Gradually add sugar and beat until stiff peaks form. Fold in crumbs, nuts and vanilla. Spread evenly in lightly buttered 9" pie plate. Bake 35 min. at 325 degrees. Cool thoroughly. Spread with whipped cream. Chill at least 4 hours.

Mrs. Murray Senkus

CRAZY CUSTARD PIE

3 eggs	2 T. melted butter or oleo
1 c. sugar	1 tsp. vanilla
3 T. flour	1 tall can evaporated milk
	(1 2/3 c.)

Preheat oven to 325 degrees. Heavily grease and flour a glass pie plate (9 in.) bottom and sides. This helps to make the crust. Put all ingredients into a blender and run just until combined. Pour into baking dish and sprinkle nutmeg all over the top. Bake in oven 40 min. Remove from oven and let cool slightly so pie sets. Excellent warm or cold.

Mrs. Herman E. Shoaf

DELICIOUS CREAM CHEESE PIE

2 8 oz. pkgs. cream cheese	2/3 c. sugar
3 eggs	1/4 tsp. almond flavor

Soften and whip cheese. Add eggs one at a time and beat after each. Add sugar, almond flavor and beat 5 min. Pour in greased pyrex 10" pan. Bake at 325 degrees for 50 min. Cool 20 min. Mix 1 carton sour cream and 3 T. sugar and 1 tsp. vanilla. Spoon over pie and return to oven and bake 15 min. Cool.

1 8 oz. carton frozen straw-	2 T. sugar
berries, thawed	2 T. cornstarch

Drain juice from berries. Mix juice, sugar and cornstarch and cook until thickened, stirring. Add berries. Cool. Put on top of pie. Refrigerate overnight.

Mrs. Winston Roberts

MACAROON CRISP

Mix together:

12-14 crushed saltines	1 c. sugar
12 dates, chopped	1/2 tsp. baking powder
1/2 c. chopped pecans	

In second bowl add 1 tsp. vanilla or almond flavoring to 3 egg whites beaten. Fold egg whites into dry ingredients. Pour in buttered pie pan. Bake at 350 degrees for 30 min. Top with whipped cream. For variation, omit dates and top cooked crisp with peaches and whipped cream or any canned or fresh fruit.

Mrs. John Garrett, III

ORANGE CHEESE TORTE OR PIE

1 pkg. orange-flavored gelatin	1 T. water
1/2 c. undiluted concentrated orange juice	1 can evaporated milk whipped
1/2 c. water	1/2 c. sugar
2 sm. pkgs. cream cheese	2 T. lemon juice
1/2 c. sugar	1 9" graham cracker crust
1 T. grated orange peel	

Dissolve gelatin in boiling water and concentrate. Cool until it just begins to set. Cream together cheese, sugar, grated orange peel, 1 T. water. Add gelatin. Mix well. Whip milk, adding 1/2 c. sugar and 2 T. lemon juice. Fold gelatin mixture into whipped milk. Pour in crust. Chill several hours or over night.

Mrs. Jack Cabaniss

PARADISE PIE

2/3 c. milk	1 small can pineapple with juice
30 lge. marshmallows, cut in pieces	1/2 c. pecans, cut in pieces
1 c. whipped cream or topping	

Place milk and marshmallows in top of double boiler and heat until marshmallows are melted. Cool. Fold in pineapple, nuts and cream. Pour into crust of graham crackers and chill until firm (about 3 hours).

Mrs. B. C. Dunford

PEANUT BUTTER PIE I

1 pkg. Dream Whip, whipped 1 qt. vanilla ice cream
1/2 c. crunchy peanut butter

Mix all together in mixer. Pour into pie shell made as follows:

1/2 c. margarine 18 graham crackers,
1/2 c. sugar crushed.

Mix together and press into pie pan. Pour first mixture into shell. Put in freezing unit overnight.

Mrs. J. J. Harris

PEANUT BUTTER PIE II

1 1/2 c. brown sugar 4 T. peanut butter
6 T. flour or cornstarch 2 T. butter
1 1/2 c. milk 1/2 tsp. vanilla
2 egg yolks

Mix flour and sugar in top of double boiler. Add milk slowly. Cook over boiling water until thickened, add slightly beaten eggs and cook 3 min. longer. Add butter. Remove from heat. Add peanut butter and vanilla. When cool, pour into baked pie shell. Top with meringue or whipped cream.

Mrs. Hugh Beam

RITZ CRACKER PIE

20 Ritz crackers, crushed 3 egg whites beaten with
2/3 c. pecans 1/2 c. granulated sugar
1/2 c. brown sugar 1 tsp. vanilla

Mix all ingredients together. Place in greased pie pan. Bake 20-30 min. in 350 degree oven until brown. Chill.

Mrs. John Keely
Mrs. John Burwell

RUM PIE

1 pkg. vanilla pudding 1 tsp. rum flavoring
2 eggs, separated 1/4 c. sugar

Combine pudding and milk as pkg. directs and cook, stirring constantly, until slightly thick. Add a little hot mixture to beaten egg yolks. Add yolks to pudding. Cook and stir

four minutes (should be quite thick). Cool slightly. Beat egg whites until they stand in soft peaks. Add sugar to whites. Add flavoring to pudding. Fold pudding into meringue. Pour into baked pie shell. Chill at least 3 hours. Top with 1/2 pt. slightly sweetened whipped cream. Shave chocolate over top.

Mrs. William G. Pfefferkorn

VERY RICH GREEK ALMOND PIE

1 c. butter	1 tsp. baking powder
1/2 c. granulated sugar	1 T. flour
3 eggs	1 1/2 T. fine graham
1 4 1/2 oz. can blanched	cracker crumbs
almonds, ground or put	1/2 tsp. almond extract
through blender until	1/2 c. light corn syrup
very fine	1/2 c. water

Cream butter and sugar until light and fluffy. Gradually add almonds which have been mixed with the flour, graham cracker crumbs and baking powder. Add the eggs, one at a time. Add almond extract. Spread into an ungreased 9" pie plate. Bake at 375 degrees about 20 to 30 min. or until nicely browned and knife inserted in center comes out clean. While pie bakes, mix corn syrup and water in saucepan. Simmer until reduced to 1/2 c. Pour this over the hot pie. Cool completely before cutting.

Mrs. Donald Fuller

BROWN SUGAR PIE

2 c. brown sugar	1/2 c. milk
2 eggs	1/2 c. butter
2 T. flour	1 T. vanilla

Mix together and pour into unbaked pie shell. Cook at 350 degrees for 35 min.

Mrs. Henry A. Nading, Jr.

CHESS PIE I

3 eggs	1/4 c. milk
1/2 stick butter	1 c. sugar

Beat eggs until light and fluffy. Add sugar and beat again. Add milk and melted butter and beat some more.

Pour in 9 inch pie crust and cook at 425 degrees until brown; then reduce heat to 350 degrees and cook until done.

Mrs. Roy N. Moore

CHESS PIE II

1 1/2 c. brown sugar

2 T. water

2 eggs

1/2 stick butter

1 T. flour

1 tsp. vanilla

Melt butter over low heat. Mix together brown sugar and flour. Add melted butter, water and vanilla. Beat in eggs. Pour into unbaked pie shell (9 inch) and bake at 375 degrees for 30 min.

Mrs. James Walton Nading

Variation: Cream butter, sugar and flour. Beat in remaining ingredients. Ideal for tarts.

Mrs. Hoyle Ripple

MARY'S CHESS TARTS

4 eggs

1/2 c. white sugar

1 stick butter

1 c. dark Karo syrup

2 T. flour

1 tsp. vanilla

Cream butter, sugar. Add flour, vanilla, beaten eggs and syrup. Pour into unbaked tart shells. Bake 30-45 min. at 325 degrees. An original recipe.

Mrs. Jesse B. Glenn

LEMON CORNMEAL CHESS PIE

2 c. sugar

1/4 c. melted butter

2 T. cornmeal

1/4 c. milk

1 T. flour

1/4 c. lemon juice

4 eggs, unbeaten

4 T. grated lemon rind

Mix sugar, cornmeal, flour. Add eggs, one at a time, beat well after adding each. Stir in butter, milk, lemon juice, and rind. Mix well. Pour mixture into unbaked pastry shell. Bake at 350 degrees for 45 min. Cool before cutting.

Mrs. E. B. Westmoreland

CHOCOLATE PIE I

3 eggs	1/4 c. butter
1 c. sugar	1 tsp. vanilla
1 T. flour	1 c. milk
1/4 c. cocoa	

Mix sugar, flour and cocoa together. Add 3 beaten egg yolks. Melt butter and add to mixture. Add 1 tsp. vanilla and 1 c. milk. Pour into 9 in. unbaked pie shell and bake at 400 degrees until set (about 20 min.). Beat egg whites until stiff with 3-5 T. sugar. Pile on pie and brown in slow oven, 250 degrees, until light brown.

Mrs. Ralph H. Lewis, Jr.

CHOCOLATE PIE II

1 1/2 c. sugar	
3 T. (heaping) flour	
3 T. (heaping) cocoa	

Mix these well. Add:

1 c. milk	1 T. butter
3 egg yolks	1 tsp. vanilla (add this after cooking)

Cook until thick and pour into baked pie shell. Beat 3 egg whites for meringue topping.

Mrs. Hugh Beam

QUICK AND EASY CHOCOLATE PIE

1 stick butter	2 eggs (beaten)
1 oz. unsweetened chocolate	1 tsp. vanilla
1 c. sugar	

Melt butter and chocolate in sauce pan. Add sugar, eggs and vanilla. Mix well. Pour into uncooked pie shell. Bake 30 min. at 350 degrees. Cool and top with whipped cream.

Mrs. W. M. Jordan, Jr.

HERSHEY BAR PIE

16 lge. marshmallows	1/2 c. whipped cream
1/2 c. milk	1 graham cracker crust
5-6 almond Hershey bars	

Dissolve marshmallows in milk in double boiler. Add Hershey bars to hot mixture. Stir until chocolate dissolves. Cool. Add 1/2 c. whipped cream to mixture. Pour into graham cracker crust. Serve pie topped with whipped cream flavored with almond.

Mrs. John Brandon

COCONUT PIE I - Mrs. James L. Beam, Sr.

2 eggs	1 1/2 c. milk
2 T. flour	1 c. coconut
2/3 c. sugar	2 T. melted butter
	1 tsp. vanilla

Beat eggs well. Mix flour and sugar and add to eggs. Add all other ingredients and pour into an unbaked pie shell. Bake at 400 degrees for ten min. and then at 375 degrees until center is firm.

Mrs. T. Ray Branton

Similar recipe for tarts: Miss Agnes V. Dodson

COCONUT PIE II

2 c. milk, scalded	1 tsp. vanilla
2 eggs, slightly beaten	1 T. butter
1 c. sugar	1 baked 9" pie shell
2 T. cornstarch	1 pkg. whipped topping
dash salt	1 c. frozen or fresh coconut

Blend eggs with cooled scalded milk. Add salt, cornstarch and sugar mixed together. Cook over hot water until thick. Add butter and vanilla. Cool and pour into baked pie shell. Top with whipped topping and sprinkle coconut over top.

Mrs. J. H. Dull

AMBROSIA PIE

2 pkg. Lady Fingers	1/3 c. orange juice plus
1 pkg. (3 oz.) orange gelatin	lemon juice to make
1/2 c. sugar	1/2 c.
1 c. boiling water	2 med. oranges
2 tsp. grated orange peel	1 can (3 1/2 oz.) flaked
1/2 pint whipping cream	coconut

To make pie shell (use largest size pie tin) split lady fingers, cut in half and arrange around edge of tin, standing them up around edge. Cover bottom and fill in gaps.

In med.-sized mixing bowl, mix gelatin and sugar. Add boiling water. Stir until gelatin dissolves. Add grated peel, orange and lemon juice. Section oranges. Save some sections for garnish. Cut remaining sections in pieces and stir with coconut into gelatin mixture. Chill until consistency of unbeaten egg white. Fold whipped cream lightly but thoroughly into gelatin mixture. Pour into pie shell. Chill 3-4 hours. Garnish with orange sections and sprigs of mint. Makes 6 lge. servings.

Mrs. David Law

CANDIED APPLE PIE

1 9 in. unbaked pie shell	1/4 tsp. salt
3 lb. tart cooking apples	1 c. sifted flour
1 1/4 c. light brown sugar,	1/2 c. butter or oleo
firmly packed	

Wash, peel and cut apples in paper thin slices. Add 1/2 c. sugar and salt. Mix lightly. Pack as firmly as possible into pie shell. Combine remaining 3/4 c. sugar and flour. Add butter and cut in until mixture resembles coarse crumbs. Sprinkle over apples, and press it down firmly. Bake in 350 degree oven 1 hour and 20 min. or until apples are tender. Garnish with whipped cream or ice cream.

Mrs. Rodney C. Brown

APPLE DUMPLINGS

Pastry:

1 1/2 c. flour
 1/2 tsp. salt
 1/2 c. shortening
 4 1/2 T. cold water

Filling:

6 apples
 6 T. sugar
 3/4 tsp. cinnamon
 3/4 tsp. butter

Make pastry. Divide into six portions. Roll each portion into 6 in. squares. Place pared and cored apples on each. Add 1 T. sugar, 1/8 tsp. cinnamon, 1/8 tsp. butter to each apple. Fold dough around apple. Put in baking dish, pour hot syrup (recipe below) over and around dumplings. Bake at 425 degrees for 35-40 min.

Syrup: Heat to boiling: 1 c. water, 1/2 c. sugar, 1/4 c. butter.

Mrs. Harold Longfellow

BANANA PIE

1 c. milk	1/4 tsp. baking powder
1/2 c. sugar	1 baked pie shell
2 eggs	1 sliced banana
2 T. flour	2 tsp. lemon juice
2 tsp. sugar	

Make a custard of the milk, sugar, egg yolks and flour. Boil until thick. Pour custard into baked pie shell lined with sliced banana, covered with lemon juice. Add meringue of well-beaten egg whites, 2 tsp. sugar and 1/4 tsp. baking powder. Bake at 375 degrees for 15-20 min.

Miss Alice Williamson

BLUEBERRY CHEESE PIE I

2/3 c. graham cracker crumbs	2 T. sugar
2-3 T. soft butter	2 tsp. flour
1/2 c. chopped pecans	1/2 c. blueberry juice
1 standard can blueberries	1 can sweetened condensed milk
2 T. margarine	1 8-oz. pkg. cream cheese and 1/3 c. lemon juice

Make crust by mixing graham cracker crumbs, butter and pecans together. Press into pie plate. Brown in 350 degree oven a few minutes. Mix milk, cream cheese and lemon juice together. Pour into pie crust and allow to firm. Blend sugar and flour, stir in blueberry juice. Cook until thickened and clear, stirring constantly. Add 2 T. margarine. Add this thickening to blueberries. Cool. Pour over cream cheese mixture. Garnish pie with whipped cream.

Mrs. J. R. Sheppard

BLUEBERRY CHEESE PIE II

1 3 oz. pkg. cream cheese	1 T. lemon juice
1/2 c. powdered sugar	1 can (1 lb. 5 oz.) prepared blueberry pie filling
1/2 tsp. vanilla	
1/2 pt. whipping cream	1 baked pie shell

Cream together cheese, powdered sugar and vanilla. Whip cream until stiff and fold in. Turn into cooked pastry shell and spread evenly. Stir lemon juice into the blueberry filling and carefully spoon over the cream filling. Chill thoroughly before serving.

Mrs. Samuel M. Taylor

EASY FRUIT COBBLER

1/4 c. melted butter or	3/4 c. milk
margarine	1 can pie cherries (or
1 c. flour	other fruit)
3/4 c. sugar	3/4 c. sugar
2 tsp. baking powder	

Make batter by mixing flour, sugar, baking powder and milk. Pour melted butter into baking dish. Put batter over the melted butter. Add one can ripe pie cherries (or other fruit) and 3/4 c. sugar. Bake at 350 degrees until batter rises to top and forms a nice, brown crust.

Mrs. Thad Lewallen

Variation: Use canned peaches.

Mrs. J. L. McGraw

DAMSON PIE

4 eggs	1/2 c. butter
1 c. sugar	1 c. damson preserves

Beat egg whites until stiff and add last 1 teaspoon vanilla. Mix softened butter, sugar, egg yolks, preserves, flavoring (optional). Last, add egg whites beaten stiff, not dry. Bake until custard is set in raw shell, as you would a chess pie. May be served with vanilla ice cream.

Miss Nannie E. Dodson

GRAPE CHIFFON PIE

1 T. gelatin - plain	1/4 tsp. salt
1/2 c. cold water	3 well-beaten egg yolks
1 6-oz. can frozen grape	3 egg whites
juice concentrate	1/3 c. sugar
1 T. lemon juice	8" baked pie shell

Soften gelatin in cold water. Heat grape juice, lemon juice and salt. Add gelatin and stir until dissolved. Remove from heat and stir in egg yolks. Chill until partially set. Whip egg whites until foamy, add sugar gradually and beat until stiff peaks are formed but not dry. Fold into grape mixture. Pour into pie shell. Chill until firm. Garnish with whipped topping.

Mrs. W. E. Newsome

LUSCIOUS PEACH PIE

4 unbaked pie shells	1/2 c. butter, melted
2 c. brown sugar, packed	2 c. orange juice
2 c. granulated sugar	4-6 lbs. peaches
1 tsp. salt	1/2 c. cornstarch

Slice peaches and arrange attractively in pie shells. Make syrup of brown sugar, white sugar, cornstarch, salt, butter and orange juice. Boil. Pour 1/4 of syrup over each pie. Bake at 375° 30-45 min.

Mrs. A. Gregson Fearrington

SOUTHERN PINEAPPLE TARTS

Catheryn Tyndal

1/2 c. soft butter or oleo	1 c. brown sugar
2 T. sugar	1 8 oz. can crushed pine- apple, drained
1 3-oz. pkg. cream cheese	2 T. butter, melted
1 1/2 c. sifted flour	1/2-1 c. chopped pecans
2 eggs	

Make crust by mixing butter, sugar and cream cheese together. Add flour. Chill 30 minutes. Press into bottom of small muffin tins. Sprinkle chopped pecans in bottom of pastry-lined cups. Combine slightly beaten eggs, brown sugar, pineapple and melted butter. Fill muffin cups 3/4 full. Sprinkle with pecans. Bake 30-35 min. at 350 degrees. Cool before removing from pans.

Mrs. W. J. Grant

PLUM PIE

2 1-lb. cans whole blue plums, drained and seeded	Grated rind of 1 lemon
3/4 c. sugar	1 c. of the plum juice
2 T. cornstarch	Butter
1/4 tsp. salt	Pastry for top crust

Combine sugar, cornstarch, salt and lemon rind. Gradually stir in the plum juice. Place plums in a deep-dish pie plate. Pour liquid mixture over them. Dot with butter. Dampen rim of pie plate with water and cover with pastry, crimping edges and sealing at rim. Make slits to allow steam to escape. Bake at 375 degrees until brown.

Mrs. Donald Fuller

RHUBARB PIE

2 lb. rhubarb, diced in 1 in. pieces	3 T. flour
1 1/4 c. sugar	1 egg, slightly beaten
	1 2-crust unbaked pastry

Add sugar and flour to rhubarb and stir thoroughly. Add beaten egg and mix through. Pour in 9 in. pie shell and put on top crust. Bake 40-45 min. in 425 degree oven.

Mrs. D. Paul Kinsinger

CHOCOLATE REFRIGERATOR PIE

2 c. vanilla wafer crumbs	3 T. water
1 c. finely chopped nuts	1 c. heavy cream
1/2 c. melted butter	4 T. powdered sugar
1 pkg. (1/4 lb.) German's sweet chocolate	1 tsp. vanilla

Mix vanilla wafer crumbs, chopped nuts and melted butter. Press half of mixture into bottom of a buttered pyrex pie pan. Chill. Melt chocolate with water in double boiler. Stir to make a smooth paste. Cool. Whip cream. Fold chocolate mixture and sugar into whipped cream. Add vanilla and pour over chilled crumbs. Top with remaining crumbs. Chill. Cut into wedges. Makes eight small servings.

Mrs. L. G. Bergman

FRENCH CHERRY PIE

1 1/2 c. graham crackers	1 c. flour
1 c. chopped nuts	1/2 c. confectioner's sugar
1 c. melted butter	

Work these ingredients together and spread in a greased 13 in. x 9 in. x 2 in. pan and bake at 350 degrees for 10-15 min. until brown. Cool.

1 8 oz. pkg. cream cheese	1 pt. whipped cream
1 c. confectioner's sugar	2 cans cherry pie filling
1/2 tsp. vanilla	

Cream together cream cheese, confectioner's sugar and vanilla. Whip cream and fold into cream cheese mixture. Spread on cooled baked crust. Spread cherry pie filling over top of cream cheese mixture.

Mrs. C. H. Underwood

FRENCH SILK PIE

Bake 1 9" pie shell, or line pie tin tightly with ladyfingers, filling all holes.

Filling: 1/2 c. unsalted butter	1 tsp. vanilla
3/4 c. sugar	2 eggs
1 sq. melted chocolate	

Cream butter and sugar. Add chocolate and vanilla. Add one egg. Beat 5 min. Add second egg. Beat 5 min. more. Pour into baked shell. Chill 5 hours. Top with whipped cream. Garnish with almonds or shaved chocolate.

Mrs. R. C. Brown

Mrs. Edward Pleasants

LIME PIE - FROZEN

1 c. graham cracker or vanilla wafer crumbs	6 eggs
2 T. grated lime rind	1 c. granulated sugar
1/3 c. lime juice	1 pint heavy cream
	green food coloring

Press 1/3 of crumbs on bottom of 9" glass pie plate (1 3/4" deep). Combine lime rind, juice, egg yolks and sugar in double boiler. Cook over hot water, stirring until slightly thickened. Cool. Beat egg whites stiff, but not dry. Whip cream. Fold whites, cream, few drops of coloring into cooled yolk mixture. Pour into prepared pie plate. Sprinkle with rest of crumbs. Freeze until firm. Makes 8 servings. Thaw just enough to cut easily (fifteen minutes to half hour).

Mrs. James L. McKenzie

PINEAPPLE ICEBOX PIE

- | | |
|----------------------------------|---|
| 2 c. unsweetened pineapple juice | 1 lge. can evaporated milk |
| 1 c. sugar | vanilla wafers - enough to line pie tin |
| 1 pkg. lemon gelatin | |

Heat pineapple juice and sugar until dissolved. Add gelatin. Put aside to cool but not congeal. Chill milk until mushy, whip until thick, then stir into cooled mixture. Line pie plate with vanilla wafers and pour in filling to set.

Mrs. James McNeely

STRAWBERRY ICE CREAM PIE

- | | |
|-----------------------------|-----------------------------------|
| 1 c. chocolate wafer crumbs | 1 pt. vanilla ice cream |
| 1/2 c. nuts | 1 10-oz. pkg. frozen strawberries |
| 1/4 c. butter | 1/2 pt. whipped cream |

Mix cookie crumbs, nuts and butter together. Pat in pie tin and bake 7 min. at 375 degrees. Cool. Spoon in ice cream which has been softened. Then add semi-thawed strawberries, another layer of ice cream and another of strawberries. Top with whipped cream. This dessert keeps well in the freezer.

Mrs. J. R. Sheppard

ENGLISH LEMON TARTS (Mrs. E. F. Lucas, Jr.)

- | | |
|---------------------------------|----------------|
| 3 whole eggs | 2 T. flour |
| 1 c. sugar | 1 stick butter |
| Juice 1 1/2 lemons, rind of one | pinch salt. |

Put sugar, flour and salt in top of double boiler. Mix well. Add 3 whole beaten eggs and lemon juice. Stir constantly until thickened. Add butter. Pour into 9 in. baked pie shell or tart shells. Top with whipped cream.

Mrs. James Y. Spencer

LEMON PIE

Cream filling:

- | | |
|--|---|
| 1 c. sugar | 2 egg yolks |
| 1/3 c. flour (or less, depending on desired consistency) | 2 c. milk, scalded |
| 1/4 tsp. salt | 1 tsp. vanilla (if desired) |
| | 2 lemons, grated rind and juice of these lemons |

Combine dry ingredients and mix with slightly beaten egg yolks; stir in enough hot milk to make a thin paste. Then add paste to remaining hot milk and cook over boiling water for 5 min. stirring constantly. Cook 10 min. longer or until mixture is thickened, stirring occasionally. Add lemon peel and juice. Cool and add vanilla (if desired). For a richer filling, add 2 T. butter to cooked custard. Pour in baked crust. Cover with whipped cream, sprinkle with grated orange peel.

ONE-CRUST SURE PASTRY

1/2 c. Crisco	1/2 tsp. salt
1 1/2 c. sifted flour	3 T. water

Sift flour and salt into bowl. Take out 1/4 c. flour and mix with water to form a paste. (This is the secret of the flakiness of the crust.) Cut Crisco into remaining flour until pieces are size of peas. Add flour paste to Crisco-flour mixture. Mix, shape into ball, roll out.

Dr. Elizabeth Welch

LEMON MERINGUE PIE

8 eggs	3 large lemons
2 c. sugar	grated rind of 1 lemon
1 stick butter or oleo	

Beat egg yolks and 4 egg whites together with sugar. Add melted butter, lemon juice and rind. Bake in 2 unbaked pastry shells. Bake at 350 degrees until set.

MERINGUE

To every egg white add 1 heaping T. sugar and 1 T. water and beat until very stiff. Spread over cooked pies and bake in slow oven until brown.

Mrs. William H. Warren

LEMON OR ORANGE PIE

Juice and rind of 1	1 c. sugar
lemon or orange	3 eggs

Beat egg yolks well and add one half of the sugar; add rind and juice. Cook in double boiler until thick. Cool. Beat whites until stiff, add rest of sugar. Fold in one-half of the whites to the cooked part. Put into baked crust and add remaining whites on top and brown in slow oven, 325 degrees.

Mrs. John Lippels

LEMON-SOUR CREAM PIE

1 c. sugar	1 c. sour cream
4 T. cornstarch	1 baked 9" pastry shell
dash salt	MERINGUE:
1 c. milk	3 egg whites
3 egg yolks	1/4 tsp. cream of tartar
4 T. butter	1/2 tsp. vanilla
1 tsp. grated lemon peel	6 T. sugar
1/4 c. lemon juice	

Combine sugar, cornstarch, and salt. Slowly stir in milk. Cook and stir until boiling and thickened. Blend small amount of hot mixture into 3 slightly beaten egg yolks; return to mixture. Cook and stir 2 min. Add butter, lemon peel, and lemon juice. Cover. Cool thoroughly. Fold in sour cream. Spoon into baked 9 in. pastry shell. Beat 3 egg whites with cream of tartar and vanilla to soft peaks. Gradually add sugar, beating to stiff peaks. Spread meringue over pie, sealing to edge. Bake at 350 degrees for 12 to 15 min. Cool.

Mrs. Max L. Barnhardt, Jr.

PECAN PIE

4 eggs	1 1/2 c. blue label Karo
1 c. sugar	syrup
1 c. broken pecans	1 T. butter
	1 tsp. vanilla
	pinch salt

Mix together and put into two 9 in. unbaked pie crusts. Bake one hour at 350 degrees or until done.

Miss Mary Kate Dixon

BLENDER PECAN PIE

2 eggs	2 T. melted butter
2/3 c. sugar	1 tsp. vanilla
1/2 tsp. salt	1 c. pecans
1/2 c. white corn syrup	1 unbaked 9" pie shell

Put all ingredients (except pecans) into blender. Blend well. Add pecans and blend only long enough to chop to desired size. Pour into pie shell and put more pecans on top. Bake at 425 degrees for 15 min. Reduce heat to 350 degrees and bake 30 min. longer.

Mrs. Robert W. Clinard

HONEY PUMPKIN PIE

1 1/2 c. canned or cooked pumpkin	1 tsp. vanilla
1/2 c. honey	1/2 tsp. salt
1/2 tsp. cinnamon	2 eggs, slightly beaten
1/8 tsp. ginger	1 c. evaporated milk
	1 unbaked pie shell

Combine pumpkin, honey, cinnamon, ginger, vanilla, and salt. Add eggs and milk. Pour mixture into pie shell. Bake in hot oven, 425 degrees for 40 to 50 min.

Mrs. Ralph M. Stockton

PUMPKIN PIE

2 c. undiluted evaporated milk	2 tsp. cinnamon
2 c. pumpkin pulp, canned or well drained	1 tsp. ginger
1 c. 2 T. light brown sugar (packed)	1/2 tsp. salt
2 T. flour	4 eggs, well beaten
	2 T. molasses

Heat milk over simmering water. Mix remaining ingredients together and stir them into hot milk. Pour into two pie pans lined with unbaked pastry. Place in 450 degree oven for 12 min. Reduce heat to 300 degrees and bake about 1 hour.

Mrs. Walter Henley

Variation: Deluxe Pumpkin Pie

In blender mix: 2 T. butter
1/4 c. brown sugar
1 T. orange rind (optional)
3/4 c. pecans.

Remove carefully from blender with narrow rubber spatula and spread on completely done pie. Bake 10 min. longer.

Mrs. James R. Matternes

PUMPKIN CHIFFON PIE

3 egg yolks	1/2 tsp. each: salt, ginger,
1 c. sugar	nutmeg, cinnamon
1 1/4 c. pumpkin, cooked or canned	1 T. gelatin
1/2 c. milk	1/4 c. water
	3 egg whites

Beat egg yolks with $\frac{1}{2}$ c. sugar and add pumpkin, milk and seasonings. Cook and stir in double boiler until thick. Soak gelatin in water 5 min. and add to mixture stirring until gelatin is dissolved. Cool. When mixture is beginning to thicken, fold in egg whites which have been beaten until stiff (with remaining sugar having been incorporated in egg whites.) Pour into baked pie shell. Chill. Garnish with whipped cream. Makes a 9 in. pie.

Mrs. James Walton Nading



Preserves
Pickles *and*
Relishes

editor: Mrs. Paris Pepper

BLUEBERRY MARMALADE

1 med. orange	5 c. sugar
1 med. lemon	1/2 - 6 oz. bottle liquid
3/4 c. water	fruit pectin
3 c. crushed blueberries	

Remove peel from orange and lemon. Scrape excess white from peel; cut peel into fine shreds. Place in a very large saucepan; add water. Bring to boil; reduce heat and simmer 10 min. covered, stirring occasionally. Remove any white membrane left on peel; finely chop pulp, discarding seeds; add to cooked peel along with blueberries. Cover and simmer 12 minutes; add sugar. Bring to FULL ROLLING BOIL; boil hard one minute stirring constantly. Remove from heat; immediately stir in pectin. Skim off foam; stir and skim for 7 minutes. Ladle into hot scalded jars or glasses. Seal at once. Makes six 1/2 pints marmalade. (Frozen blueberries can be used.)

Mrs. Joseph F. Jones

CITRUS MARMALADE

1 lge. grapefruit	Water
2 oranges	Sugar (about 9 c.)
2 lemons	

Put fruit through food chopper (coarse grind). Measure - including juice, put in large kettle; add 1 1/2 times water to amount of fruit measured. Bring to boil, reduce heat, cover and simmer 2 hours. Measure again and add equal amount of sugar. Boil rapidly - stir often - until jelly thermometer reaches 220 degrees.

Mrs. R. S. Weidman

FIG CONSERVE

2 lb. ripe figs	1 c. nuts (pecans or English
1 1/2 lb. sugar	walnuts)
1 c. raisins	1 orange (grated rind)
	(chopped pulp)

Wash and peel figs. Soak in sugar to form a syrup. Add orange to figs and cook until mixture thickens. Add raisins and nuts. Heat through. Seal in jars. These ingredients may be ground in food chopper and cooked until thick (about an hour). Then add the nuts, boil 5 min. Seal in jars.

Mrs. Marion D. Hancock

PEACH MARMALADE

5 lb. fresh peaches

6 $\frac{3}{4}$ c. sugar

1/2 pt. jar maraschino

cherries and juice

Peel and slice peaches. Add sugar and cook until peaches are transparent. Add cherries and juice. Pour into hot sterilized jars and seal. Delicious as a topping for ice cream.

Mrs. Henry B. McCorkle

PEAR MARMALADE

8 lb. pears (peeled, cored
and ground)3 oranges, (seeded and
ground)1 lb. 4 oz. can crushed
pineapple

5 lbs. sugar

Mix all ingredients and cook until thick. Pour into hot sterilized jars and seal.

Mrs. Henry B. McCorkle

SPICED PINEAPPLE

1 can chunk pineapple

 $\frac{3}{4}$ c. sugar $\frac{1}{3}$ c. vinegar

1 tsp. whole cloves

 $\frac{1}{2}$ tsp. whole allspice

2 sticks cinnamon

Drain pineapple. Add other ingredients to juice, bring to a boil, simmer 10 minutes. Pour over pineapple and seal in jars. Add food color if desired. Pretty at Christmas time to color some red and some green.

Mrs. James McNeely

EASY STRAWBERRY PRESERVES I

1 pkg. 10 oz. frozen straw-
berries $\frac{3}{4}$ c. sugar

3 T. Sure-Jell

Bring to boil; stir and allow to boil 1 min. Pour into sterile jars and seal.

Mrs. Charles Spurr

STRAWBERRY PRESERVES II

(Mrs. Troy Ziglar)

2 qts. firm ripe
strawberries

boiling water

6 c. sugar

Cover strawberries with boiling water for two minutes. Drain quickly and add 4 c. sugar. Boil two minutes after the entire mass is bubbling. Remove from heat. Add 2 more c. of sugar and boil for 5 minutes. Pour into shallow pan and let stand overnight. Pack cold preserves into sterile jars and seal.

Mrs. Paris M. Pepper

JERUSALEM ARTICHOKE PICKLE

Clean 1 peck artichokes with metal scouring pad. Do not peel. Pack cold artichokes into hot, sterilized jars. Pour over them the following hot boiling solution:

5 c. sugar	2 T. stick cinnamon
5 c. vinegar	1 T. whole cloves
2 T. celery seed	Several small hot red pep-
2 T. white mustard seed	pers
2 T. whole allspice	1/2 c. olive oil

Seal. (Artichokes can be found at Farmers' Market in fall.)

Mrs. E. H. Martinat

BREAD AND BUTTER PICKLES

1 gal. med.-sized cucumbers	5 c. sugar
8 sm. white onions	1 1/2 tsp. tumeric
1 green pepper	1/2 tsp. ground cloves
1 red pepper	2 T. mustard seed
1/2 c. salt	2 tsp. celery seed
cracked ice	5 c. vinegar

Slice cucumbers crosswise. Add sliced onions and pepper cut into strips. Add salt; cover with ice and mix thoroughly. Let stand 3 hours; drain. Combine remaining ingredients and pour over cucumber mixture. Bring to boiling; seal in 8 sterilized pt. jars. (This is a recipe for people who do not make pickles. They can be done in odd moments on a busy day and they are always just perfect.)

Mrs. W. E. Newsome

Mrs. Julius Neely

DILL PICKLE

Wash cucumbers in cold water and drain well. Pack sterilized 7 or 8 qt. jars with cucumbers 4 or 5 inches long.

To each jar add 1 pinch of powdered alum, 1 small red pepper, 1 clove, 1 or 2 heads of dill, 1 or 2 grape leaves, 1 onion cut up. Put 1 qt. of vinegar, 3 qts. of water in a large vessel, add 1 c. of salt but take out 2 T. salt and put in 2 T. sugar. Let this come to a boil. Pour this over contents in jars and seal at once.

Mrs. R. B. Crawford

DILLED BEANS

Basic Brine:	4 lbs. sm. stringless green
1 qt. water	beans stemmed
1 pt. white vinegar	1 fresh dill head or
1/2 c. salt	1 tsp. dill seed (to
	each pt.)
	1 clove garlic (to ea. pt.)

Pack beans into hot sterile wide mouth pint jars. Place dill and garlic over beans. Fill jars to within 1/2 in. of top with boiling basic brine. Screw bands on loosely; let set until cool; tighten lids and store for 4 weeks before using. Makes 8 pts.

Optional ingredients that may be used for each pt. of beans:

1 sm. celery top	1 dried red pepper or
	1/4 tsp. ground red pepper

This basic recipe may be used for pickling carrot strips, cauliflowerettes, or whole okra.

Mrs. Jack F. Canady

Similar recipe submitted by:

Mrs. Douglas Dillard

EIGHT DAY PICKLES

10 med. sized cucumbers	5 T. salt
8 c. sugar	4 c. cider vinegar
2 T. mixed pickling spices	large covered container

First day: Cover cucumbers with boiling water. Let stand for 24 hours. Drain. Repeat for 3 more days.

Fifth day: Drain and cut into 1/2 inch slices. Bring vinegar, sugar and spices to a boil; pour over cucumbers. Let stand for 48 hours.

Eighth day: Bring cucumbers and syrup to a boil. Pack cucumbers into hot sterilized pint jars; fill to within 1/2 inch of top with syrup and seal. Makes 7 pts. (A copper lined or copper bottomed container will turn cucumbers a dark color.)

Mrs. Jack F. Canaday

FIG PICKLES

3 qts. firm figs
1/2 c. soda
2 qts. boiling water

Syrup:
1 c. water
6 c. sugar
1 c. vinegar
small cheesecloth bag
containing: 3 T. whole
cloves
2 or 3 sticks cinnamon

First day: Sprinkle soda over figs; add boiling water and allow to stand 5 mins. Drain; add syrup; boil for 10 mins. Remove from heat and cover.

Second day: Boil for 10 mins. Remove from heat and cover.

Third day: Boil for 10 mins. Pack into hot sterilized jars, adjust lids and process in boiling water bath for 10 mins. Delightful accompaniment with meats, used as pickled peaches would be used. (Figs may be found at the Farmer's Market in the fall. Firm figs are a must.)

Mrs. Harry L. Reed

FOURTEEN DAY PICKLES - Aunt Ada

1 peck or 10 lb. cucumbers
Brine water:
1 c. salt to 1 gal. water
2 oz. powdered alum

Syrup:
3 qts. vinegar
8 lbs. sugar
2 T. celery seed
3 sticks cinnamon
2 oz. mixed pickling spices
tie spices in a bag

First day: Place cucumbers in brine water to cover. Weight down with sterilized stone. Soak for 1 week.

Eighth day: Drain. Pour boiling water over cucumbers.

Ninth day: Drain. Cut cucumbers into 1 in. chunks. Dissolve alum in boiling water and pour over cucumbers.

Tenth day: Drain. Make syrup, bring to a boil and pour over cucumbers.

Eleventh day: Drain syrup and boil. Pour back over cucumbers.

Twelfth day: Same as the eleventh day.

Thirteenth day: Same as 12th.

Fourteenth day: Drain syrup. Heat to boiling. Pack pickles in jars. Pour syrup over them and seal.

Mrs. Marion D. Hancock

GRAPELEAF PICKLES

8 lb. cucumbers	1 c. salt (enough to float an egg)
1/2 peck packed grapeleaves	
3 bunches green grapes	1 lge. dried hot pepper pod, chopped
1 1/2 gal. water	3 gal. stone crock

Crush grapes slightly; add red pepper, water and salt. Let stand for 3 days. Layer cucumbers alternately with grapeleaves in this solution. Weight down with heavy sterilized stone and cover with a cloth. Let pickles ripen a week or so. Remove scum as it accumulates. (Should be kept in a cool place and used within a few weeks. Good with fresh summer vegetables.)

Mrs. Harry L. Reed

MUSTARD PICKLES I

cucumbers to fill 1 qt. jar	1 T. prepared mustard
4 T. sugar	1 c. vinegar
2 T. salt	1 c. water

Wash cucumbers and pack into quart jar. Add all other ingredients. Seal and shake vigorously. Let stand overnight, then shake again. This makes 1 qt.

Mrs. Marion D. Hancock

CRISP MUSTARD PICKLES II

From the Farm Journal

6 med. cucumbers, chopped	water
2 c. onions, chopped	4 c. sugar
3 sweet peppers, chopped	4 c. vinegar
1 med. cauliflower, chopped	2 3/4 c. flour
1 c. small pickling onions	1/4 c. dry mustard
1 c. coarse salt	1 1/2 tsp. tumeric
	1 T. celery seed

Layer vegetables and salt in bowl; cover with cold water. Let stand overnight, drain; and rinse with cold water. Make syrup using all other ingredients. Bring to a boil, stirring constantly. Add drained vegetables and simmer 10-15

mins. Do not overcook. Vegetables should remain crisp. Pour into sterile jars and seal. Makes 6 1/2 pts.

Mrs. Paris M. Pepper

GREEN TOMATO PICKLE I - Mrs. G.H. Hastings

1 gal. green tomatoes (about 6 lb.) sliced	1 lb. brown sugar
12 med. sm. onions, cut fine (about egg size)	2 T. black pepper
2 qts. vinegar	2 T. powdered mustard
1 lb. white sugar	2 T. salt
	2 T. cloves
	2 T. allspice

Heat vinegar, sugar and spices to boiling point, add the sliced tomatoes and fine cut onions. Simmer for 10 to 15 min., until yellow; but not to a mushy stage. Put into sterilized jars and seal.

Mrs. Julius Neely

ICED TOMATO PICKLE II

2 gal. water	1/2 gal. vinegar (White-house Yellow)
2 bottles Lilly Slacked Lime (from drug store)	3 lge. sticks cinnamon
7 lb. sliced green tomatoes	1 T. whole allspice
4 1/2 lb. sugar	1 T. whole cloves

Cinnamon, allspice, and cloves may be tied in cheese cloth. Mix 2 gal. water and 2 bottles lime in large vessel. Add the sliced tomatoes and soak for 24 hours. Drain and wash thoroughly. Make syrup of sugar, vinegar and spices. Bring to a boil and pour over tomato slices. Let stand for 24 hours. Boil tomato slices in this syrup for 20 min. Put into hot sterile jars and seal.

Mrs. John Garrett, III

UNUSUAL PICKLES

1/2 gal. dill pickles	1 pt. tarragon vinegar
2 1/2 lb. sugar	2 T. pickling spices

Pour vinegar off dill pickles. Slice cucumbers thin. Rinse cucumber slices under faucet. Cover with sugar and vinegar. Let stand over night. Stir to dissolve sugar. Mix and shake several days. Refrigerate. (A few drops of green vegetable coloring makes these most attractive. Also garlic or onion may be added if desired.)

Mrs. Joseph F. Jones

COLONIAL MELON SWEET PICKLES

1 lb. watermelon rind	1 c. white vinegar
1 qt. water	12 whole cloves
1 T. Lilly Slacked Lime	12 whole allspice
1 lb. sugar	1 stick cinnamon
	green coloring

Pare and cut rind into small pieces. Soak for 1 hour in 1 qt. water and 1 T. lime. Rinse; cover with cold water, add green coloring, and boil until rind is tender. Drain; cover with cold water and let stand for one hour. Drain; add sugar and white vinegar. Let stand for 12 hours or longer. Add the spices, and bring to a boil; simmer for 1 hour. Pack into hot sterile jars and cover with liquid to within 1/2 in. of top; adjust lids. Process in boiling water bath for 10 min. Do not open for 1 week.

Mrs. John Brandon

APPLE CHUTNEY - Mrs. John Christian

2 qt. chopped apples	1/2 c. vinegar
2 lbs. sugar	1/2 tsp. ground cloves
2 c. raisins	1 c. chopped nuts (black
rind of 2 oranges chopped	walnuts are best)

Combine all ingredients, mix well. Bring to a boil. Simmer until tender. Pour into hot sterilized jars and seal. Delicious with all meats.

Mrs. Paris M. Pepper

APPLE RELISH

12 lge. tart apples	1 pt. vinegar
12 green peppers	1 1/2 lb. brown sugar
4 onions	salt to taste

Grind, or cut fine, the apples, peppers, and onions. Add vinegar, brown sugar and salt. Bring to a boil and simmer for 10-15 min. Pour into hot sterilized jars and seal.

Mrs. Nesbit Edwards

CHOW - CHOW I

1 gal. cabbage	2 T. ground white mustard
1/2 gal. green tomatoes	1 T. ground cloves
1 qt. onions	1 T. ground tumeric
1/2 pt. green peppers	1 tsp. horseradish
1 qt. apples	3 lb. sugar
1 T. ground ginger	1 qt. vinegar
1 T. ground cinnamon	3/4 c. salt

Chop or grind (coarse blade of grinder) all vegetables. Add salt, mix well and let stand overnight. Make syrup of vinegar, sugar and spices. Add vegetables and simmer for 40 min. Pour into sterile jars and seal.

Mrs. C. C. Weaver

CHOW - CHOW II

1 gal. cabbage	2 T. celery seed
2 qts. green tomatoes	2 T. ground cloves
1 qt. onions	2 T. salt
1 pt. green peppers	1 T. cinnamon
4 T. ground mustard	2 lb. sugar
2 T. ground ginger	2 qt. vinegar

Finely chop all vegetables. Drain overnight and discard the juice. Add sugar, vinegar and spices. Bring to a boil and simmer for 1 hour. Pour into sterile jars and seal.

Mrs. W. J. May

PEAR RELISH

1/2 gal. ground pears	2 qt. vinegar
1/2 gal. ground onions	6 c. sugar
14 ground green and red sweet peppers	2 T. tumeric
1/2 c. salt	2 T. whole mustard seed

Mix pears, onions, peppers, and salt. Soak one hour. Drain well. To the drained mixture, add the other ingredients. Mix well and bring to a boil. Simmer 15 to 20 min. Put into sterile jars and seal.

Mrs. F. N. Tomlinson

Similar recipe submitted by:

Miss Ida Lee Wall

PEPPER RELISH

4 c. onions (about 4 lb.)	6 c. sugar
1 med. head cabbage (about 4 c. ground)	1 T. celery seed
10 green tomatoes (about 4 c. ground)	2 T. mustard seed
1/2 c. salt	1 1/2 tsp. tumeric
	4 c. cider vinegar
	2 c. water

Grind vegetables, using coarse blade of grinder. Sprinkle with salt and allow to stand overnight. Rinse, and drain. Combine all ingredients and mix well. Heat to boiling; simmer 3 min. Seal in hot sterilized jars. Makes 8 pts.

Mrs. Julius Neely

PICCALILLI (Lucy's)

1 pk. green or red tomatoes	1 qt. small onions
12 red sweet peppers	2 qt. cider vinegar
12 green sweet peppers	

Grind all ingredients. Cook uncovered for 30 min. Drain and discard liquid. Add:

1 qt. cider vinegar	3 T. celery seed
7 c. sugar	1 T. cinnamon
1/2 c. salt	1 T. powdered allspice
1 c. mustard seed	

Bring to a boil and simmer for 3 min. uncovered. Pour into hot sterilized jars and seal. Makes 18-20 pts.

Mrs. Marion D. Hancock

GREEN TOMATO RELISH

Delicious on hamburgers and hot dogs and may be used to make Thousand Island dressing.

12 green tomatoes	2 T. salt
4 green sweet peppers	4 c. cider vinegar
2 red sweet peppers	2 T. celery seed
3 lge. onions	2 T. tumeric
1 c. flour	1 c. French's prepared mustard
5 c. sugar	

Cut stems from the tomatoes. Cut peppers in half and remove seeds and membrane. Peel onions. Put vegetables through the food chopper, or use the chopping cycle on

the blender. Mix flour, sugar, vinegar and spices. Blend well. Add tomato mixture and bring to a boil. Simmer 10 min. Pour into hot sterilized jars and seal.

Mrs. Paris M. Pepper

RELISH - UNCOOKED I

2 med. cabbages, shredded	12 med. onions, ground
8 large carrots, shredded	1/2 c. salt
8 sweet peppers, shredded	

Combine, stir and let stand 3 hours, or overnight. Drain and mix with:

5 c. sugar	3 pints vinegar
1 T. celery seed	1 T. whole mustard seed

Mix and put into pint jars. Keeps well. (Good with meat and even on crackers.)

Mrs. Judson D. DeRamus

UNCOOKED RELISH II

3 or 4 stalks celery	1 can French-style green
2 green peppers	beans
1 can sm. green peas	1 sm. can pimento

(Cauliflower or onion optional)

Dressing:

1 c. sugar	1 c. vinegar
	1/2 c. oil (Mazola)

Chop all vegetables except beans and peas. Mix dressing and pour over vegetables. Store in refrigerator. Does not have to be sealed.

Mrs. Nesbit Edwards



Salads and Dressings

editor: Mrs. Richard Barron

If parsley is washed under hot water, it will retain its flavor longer and be easier to chop.

Store parsley in a tightly closed container in refrigerator.

Dip lemons and oranges in hot water before squeezing and the amount of juice will be increased.

If celery loses its crispness, place in a pan of water and add a slice of raw potato. Let stand a few hours, and it will be crisp.

Cheese grates more easily when chilled.

APRICOT SALAD

- | | |
|-------------------------|-------------------------|
| 1 pkg. lemon gelatin | 1 lge. can apricots, |
| 1 c. hot water | drained |
| 1 sm. pkg. cream cheese | 1 sm. can crushed pine- |
| 2 T. mayonnaise | apple, with juice |
| 1 c. small marshmallows | 1 c. pecans |

Dissolve gelatin in water and let stand until cool. Mix in cream cheese and mayonnaise. Add cut up apricots, pineapple and juice, pecans and marshmallows. Congeal.

Mrs. Gene H. Little

CHERRY SALAD I

- | | |
|--------------------------------|-------------------------|
| 1 pkg. cherry gelatin | 1/4 c. cold water |
| 1 can pitted sour pie cherries | 2 oranges, juice and |
| 1 c. sugar | pulp |
| 1 envelope plain gelatin | 1 sm. can crushed pine- |
| | apple |
| | 1/2 c. broken pecans |

Bring cherries and sugar to boiling point. Add cherry gelatin to hot mixture. Soak plain gelatin in cold water and add to hot mixture and stir to dissolve. Cool and then add oranges, pineapple and nuts. Pour into mold.

Mrs. Kenneth H. Goodson

CHERRY SALAD II

- | | |
|-----------------------|--------------------------|
| 1 pkg. cherry gelatin | sections of 1 grapefruit |
| 1 can black cherries | |

Drain juice from cherries and add enough water to make gelatin according to package directions. Heat juice and water and dissolve gelatin. Add fruit and mold.

Mrs. John Lippels

COCA-COLA SALAD

- | | |
|---------------------------------------|--------------------------------------|
| 1 pkg. raspberry gelatin | 1 #2 can crushed pineapple |
| 1 pkg. cherry gelatin | 1 c. broken pecans |
| 1 #303 can pitted Royal Anne cherries | 1 16-oz. Coca-Cola, partially frozen |

Drain fruits and dissolve gelatin in heated juices. Cool to consistency of egg white. Add fruits, nuts and partially frozen Coke. Pour into individual molds or one 2 qt. mold. Serves ten.

Mrs. Walter Henley

Variation: Grate frozen cream cheese over the top of the molds to "give the appearance of snow".

Mrs. Max Barnhardt, Jr.

CRANBERRY SALAD I

1 sm. can crushed pineapple	2 apples, finely chopped
1 pkg. cherry gelatin	1 jar cranberry-orange relish

Drain pineapple. Add water to pineapple juice to make one cup. Heat this to boiling and dissolve gelatin. Add pineapple, apples and relish. Congeal in small molds.

Mrs. C. M. Hackler

Mrs. H. L. Wilkes, Jr.

CRANBERRY SALAD II

1 qt. fresh cranberries	4 envelopes plain gelatin
2 oranges	2 c. sugar
1 lemon	1 c. nuts
1 lge. can crushed pineapple	1 c. purple grapes
1/4 tsp. salt	

Dissolve gelatin in 1/2 c. cold water. Wash and pick over cranberries. Grind cranberries, oranges and lemon in meat grinder. Cook this mixture in 3 1/2 c. liquid (juice from cranberry and pineapple mixture and water to make the 3 1/2 c.) for 5 minutes. Add sugar while hot. Add nuts, pineapple and grapes. (Nuts and grapes may be omitted.) Congeal.

Mrs. Robert C. Vaughn

CREAMY CHEESE SALAD

1 pkg. lemon gelatin	1 sm. can crushed pineapple
1 c. chopped nuts	1 c. whipped cream
1 c. grated yellow cheese	1 sm. bottle stuffed olives, sliced
1 pt. hot water	

Mix gelatin in hot water and let stand in refrigerator until nearly set. Whip until creamy. Fold in whipped cream and other ingredients. Mold any shape desired.

Mrs. Paul O. Pegram

DARN GOOD SALAD

1 pkg. lemon gelatin	1 c. crushed pineapple,
1 3-oz. pkg. cream cheese	drained
12 marshmallows	1/4 tsp. salt
1/2 c. shredded carrot	1 c. cream, whipped
1/2 c. flaked coconut	1 pkg. raspberry gelatin
1/2 c. nut meats	

Add water to pineapple juice to make 2 c. Heat and use to dissolve lemon gelatin, cream cheese and marshmallows. Cool and add all remaining ingredients except raspberry gelatin. Jell in oblong pan. Make raspberry gelatin according to package directions and cool. When cool, pour over congealed mixture in pan and return to refrigerator.

Mrs. Philip Pedlow

GINGER ALE SALAD

2 pkg. lemon gelatin	1 scant c. each of fol-
1 envelop plain gelatin	lowing:
1 c. hot water	celery
3 c. ginger ale	pineapple
dash salt	toasted almonds
1 heaping c. crystalized	white grapes
ginger - chopped fine	(all chopped fine)

Dissolve all gelatin in hot water and ginger ale. Add dash of salt. When this starts to congeal, add all other ingredients and chill.

Mrs. L. G. Bergman

GRAPEFRUIT SALAD

This is a delicious salad to have for Thanksgiving and Christmas.

6 grapefruit	1 1 1/2 size can crushed
1 2 1/2 size can crushed	pineapple (flat can)
pineapple (tall can)	3 pkg. lemon gelatin

Scoop out grapefruit. Drain juice from grapefruit and pineapple and add sufficient water to make gelatin according

to directions on package. Mix grapefruit and pineapple with gelatin. Clean pulp from grapefruit shells and put fruit mixture into shells. When congealed, cut into halves and serve on lettuce with Grapefruit Salad Dressing (below). Serves 24.

DRESSING FOR GRAPEFRUIT SALAD

This dressing is good on any fruit salad.

1 lemon rind, grated	3 T. butter
3 egg yolks	salt
2 T. sugar	1/2 pt. cream, whipped
juice of 1 or more lemons	

Beat egg yolks. Add lemon rind, juice, sugar, butter and pinch of salt. Cook in top of double boiler until thick. Let stand till cold. Fold in whipped cream.

Mrs. Gardner Hudson

HARVEST MOLD

"A gelatin salad that's lighter than many because it uses all fresh, unsweetened fruit.

2 pkg. orange gelatin	1/2 c. pecans, broken
2 c. hot water	1 med. banana, sliced
2 c. cold water	1 T. lemon juice
1/2 c. green grapes, halved	1/2 c. diced marshmallows
1/2 c. red grapes, halved	if desired
1 c. fresh pear, diced	

Dissolve gelatin in hot water. Add cold water and when syrupy, add all other ingredients and congeal. Serves 12.

Mrs. John Felts

ORANGE FRUIT SALAD

1 pkg. orange gelatin	3 cans mandarin oranges
1 pkg. lemon gelatin	(11 oz. each)
1 envelope plain gelatin	1 pkg. miniature marsh-
2 sm. cans crushed pineapple	mallows
2 T. mayonnaise	1/2 pt. sour cream

Soften plain gelatin in 2 T. warm water. Dissolve all gelatins in juices from fruit and water to make four cups. When mixture has cooled, add fruit and pour into two 8 in. square pans. When set, sprinkle marshmallows on top of mixture. Mix mayonnaise with sour cream and spread on top

of marshmallows. Serves about 16. If you wish to halve recipe, use 1 pkg. orange gelatin and add 2 T. lemon juice.

Mrs. J. M. Darlington

PICKLED PEACH SALAD

1 pkg. lemon gelatin	1/2 c. chopped pecans
1 c. pickled peach juice	3 or 4 pickled peaches,
3/4 c. boiling water	finely chopped
1 sm. pkg. cream cheese, whipped	

Pour boiling water over gelatin to dissolve. Add peach juice. When mixture begins to thicken, add peaches, nuts and whipped cream cheese. Pour into molds and chill. For a lighter and fluffier salad, a blender may be used.

Mrs. George Boss

RASPBERRY SALAD

1 lge. pkg. raspberry gelatin	dash salt
3 c. hot water	3 T. lemon juice
2 pkg. frozen raspberries	

Dissolve gelatin in hot water. Add frozen raspberries, lemon juice and salt. Stir until berries are thawed and pour into molds. Makes about 12. As a dressing for this salad, use creamed cheese softened to a mayonnaise consistency with milk and a dash of salt and pepper and chopped pecans.

Mrs. Grady Southern, Jr.

Variation: Add one can applesauce and 1 T. plain gelatin to mixture. Serve with special dressing below:

DRESSING FOR RASPBERRY SALAD (A "must" with Raspberry Salad.)

1/2 pt. sour cream
16 marshmallows chopped fine
or miniature marshmallows (10 equal 1 large)

Let these two ingredients stand overnight. Then whip with electric beater (just enough to mix) just before serving. May be put on top of the salad or served separately in a bowl.

Mrs. John Brandon

2 pkg. strawberry gelatin	2 c. boiling water
1 lge. can crushed pineapple	2 bananas
11 oz. pkg. frozen strawberries	1 carton sour cream

Dissolve gelatin in water and cool. Add rest of ingredients except sour cream. Pour half of mixture in pan and refrigerate until set. Spread sour cream over chilled mixture. Then spoon remaining gelatin mixture over sour cream. Chill.

Mrs. John Keely
Mrs. Barry Kingman

Variations: Add 1 c. coarsely chopped nuts. Serve salad with a dollop of sour cream and a whole strawberry on top.

Mrs. Cooper Adams

First Layer:

- | | |
|-----------------------|------------------------|
| 1 pkg. orange gelatin | 2 or 3 bananas, sliced |
| 1 pkg. lemon gelatin | 1 c. marshmallows |
| 1 #2 can pineapple | |

Dissolve gelatin in 2 c. hot water and 1 1/2 c. cold water. Drain pineapple, reserving juice for topping. Add pineapple, bananas and marshmallows to gelatin and congeal.

Second Layer:

- | | |
|----------------------|---------------------|
| 1 c. pineapple juice | 2 T. butter |
| 1 egg, well beaten | 1/2 c. sugar |
| 2 T. flour | 1 c. cream, whipped |

Combine and cook these ingredients over low heat until thick as jelly. Let cool and spread over congealed gelatin mixture. Whip 1 c. cream and top the salad. Grated cheese is nice for the top.

Mrs. Walker Shelton

2 eggs beaten	2 c. small marshmallows
4 T. vinegar	2 oranges, cut up
4 T. sugar	2 c. drained crushed pine-
2 T. butter	apple
2 c. white cherries (halved)	1 c. whipped cream (can use
1 pkg. lemon gelatin	evaporated milk chilled
	and then whipped)

Cook eggs, vinegar and sugar until thick in top of double boiler, stirring constantly. Add butter and let cool. Mix marshmallows, cherries, oranges and pineapple. Add to egg mixture. Dissolve gelatin in boiling water according to package directions and let cool. Add gelatin to egg mixture and fold in whipped cream. Pour into dish and let chill for 24 hours.

Mrs. H. L. Wilkes, Jr.

FROZEN CHRISTMAS SALAD

1/2 pt. cream, whipped	1/2 c. mayonnaise
1 pkg. cream cheese	Maraschino cherries, red
1 can crushed pineapple	and green, cut up

Mix whipped cream and cream cheese and add mayonnaise. Add drained crushed pineapple and cherries and freeze.

Mrs. D. Paul Kinsinger

Variation I: Frozen Pineapple Salad. Omit cherries in salad. Add 1/2 lb. marshmallows, cut up. Nuts and maraschino cherries may be sprinkled over top.

Mrs. W. O. Dickey

Variation II: Frozen Fruit. Omit cherries. Add 1/2 c. chopped dates and 1/2 c. chopped pecans.

Mrs. C. H. Underwood

FROZEN CRANBERRY SALAD I

1 1-lb. can jellied cran-	1/4 c. mayonnaise
berry sauce	1/4 c. confectioners sugar
3 T. lemon juice	1 c. chopped nuts
1 c. heavy cream, whipped	

Crush cranberries with fork. Add lemon juice. Pour into mold. Combine remaining ingredients and spread over cranberry mixture. Freeze until firm. Serves 8.

Mrs. I. W. Salisbury

Variation: Cranberry Tiptops. Add 1 3-oz. pkg. cream cheese, whipped, to the topping mixture. Freeze in paper cups. These are very colorful for a Christmas holiday table since they look a little like candles. Be sure to let thaw a little (after peeling off paper) before serving.

Mrs. Robert Cundiff

FROZEN CRANBERRY SALAD II

- | | |
|-----------------------------|-------------------------|
| 2 3-oz. pkg. cream cheese | 1 can whole cranberries |
| 2 T. mayonnaise | 1/2 c. nuts, chopped |
| 2 T. sugar | 1/2 pt. cream, whipped |
| 1 sm. can crushed pineapple | |

Whip cream cheese; add mayonnaise, sugar and crushed pineapple...then cranberries and nuts. Fold in whipped cream. Freeze. Makes 8 to 10 servings.

Miss Elfye Holloway

FROZEN FRUIT SALAD I

Quick and simple!

- | | |
|---|----------------------------|
| 1 pkg. vanilla Whip 'n Chill | 1 can (1 lb. 13 oz.) |
| 1/2 c. milk | fruit cocktail, drained |
| 1/2 c. pineapple juice | 1 can (1 lb. 4 1/2 oz.) |
| 1/2 pkg. (or more) miniature marshmallows | crushed pineapple, drained |

Combine Whip 'n Chill and liquids and beat until blended. Fold in the fruits and marshmallows. Freeze in loaf pans. Slice as needed for dessert or salad.

Mrs. James Donald
McLean, Virginia

FROZEN FRUIT SALAD II

This salad has no cream or mayonnaise.

- | | |
|---|--|
| 1 1/2 c. juice from canned fruits | 1 lb. can fruit cocktail |
| 3 T. cornstarch | |
| 1/2 c. sugar | 1 lb. can crushed pineapple |
| pinch salt | |
| 1 egg, beaten | 1 lb. can Royal Ann cherries, cut and seeded |
| 1 envelope gelatin | |
| 1/3 c. lemon juice | maraschino cherries, cut |
| 3 ripe bananas, sliced | |
| fresh, sliced peaches, strawberries or orange sections (optional) | 4 or 5 oz. miniature marshmallows |

Sift cornstarch and sugar. Cook it in the fruit juice, stirring all the while with blender-type gadget or fork. After it thickens, add egg. (Better add a little mixture to the egg in separate bowl first.) Cook one minute longer. Then stir in gelatin dissolved in lemon juice. Cool. Fold in fruits that have been mixed and standing. Ideal to freeze in loaf pans, then slice to serve.

Mrs. Hoyle Ripple

FRUIT SALAD: A DO-AHEAD PARTY TREAT

- | | |
|---|-----------------------------------|
| 1 can (1 lb. 14 oz.) fruit cocktail | 1/3 c. salad dressing |
| 1 c. liquid (fruit cocktail syrup and water) | 1 c. pecan halves, left whole |
| 1 pkg. strawberry gelatin | 20 maraschino cherries, quartered |
| 1 pkg. (8 oz.) cream cheese, room temperature | 2 c. miniature marshmallows |
| | 1 pt. cream, whipped |

Drain fruit cocktail. Measure syrup and add water as needed to make 1 c. Bring liquids to a boil. Add to gelatin and stir until it melts. Chill until mixture becomes thick and syrupy. Beat cream cheese; add salad dressing and gelatin and beat until free of lumps. Fold in nuts, fruits, marshmallows and whipping cream. Spoon into large or small pans as desired. Freeze. 16-20 servings.

Mrs. C. T. Kluttz, Jr.
Mrs. Robert Smith

FRUIT SALAD

- | | |
|---------------------------|----------------------------------|
| 2 cans mandarin oranges | 1/2 c. chopped pecans or walnuts |
| 1 can pineapple tidbits | |
| 1 can angel-flake coconut | 1 c. miniature marshmallows |
| | 8 oz. sour cream |

Drain fruit thoroughly. Mix in other ingredients and chill. Serves six. Keeps well in refrigerator for several days.

Mrs. J. R. Marion

24-HOUR FRUIT SALAD

- | | |
|-------------------------------------|-------------------------------------|
| 2 egg yolks | 6 slices canned pineapple, diced |
| 1/4 c. sugar | |
| 1/4 c. cream | 2 c. cherries, stoned |
| juice of 2 lemons | 1/2 lb. grapes (optional) |
| 1/8 tsp. salt | 1 c. almonds, blanched and shredded |
| 1/2 lb. small marshmallows | |
| 1 c. heavy cream or 1 c. sour cream | |

Cook egg yolks, sugar, 1/4 c. cream, lemon juice and salt, stirring constantly. Chill and then add pineapple, cherries, grapes, almonds, and marshmallows. Chill the salad for 24 hours and add sweet or sour cream just before serving on lettuce with mayonnaise.

Mrs. Harry Jones

CARROT, RAISIN SALAD

3 lge. carrots, grated	2 c. seedless raisins
2 apples, cut up, not peeled	1 T. lemon juice
2 flat cans crushed pineapple, drained	1/2 c. salad dressing or mayonnaise

Soak raisins in pineapple juice for 30 min. Drain and add to all other ingredients. Mix well. Makes 8 servings.

Mrs. John Peeler

HEAVENLY HASH

1 sm. can sliced pineapple, cut small	1 handful salted peanuts
1 apple, diced with peeling	1 1/2 T. mayonnaise
6 quartered marshmallows	

Mix all ingredients. Good with a sandwich and ice tea on a summer's day.

Mrs. Clinton M. Schaum

JELLIED CORNED BEEF SALAD - Mrs. Louis A. Potter

1 can consomme	3 diced hard-cooked eggs
1 can water	1 c. chopped celery
1 pkg. lemon gelatin	3/4 c. mayonnaise
1 sm. onion grated	1 can corned beef, chopped
2 T. chopped green pepper	

Heat consomme and water. Dissolve gelatin in this mixture and let cool and slightly jell. Add remaining ingredients. Pour into mold and set. Serves 10.

Mrs. Harry L. Reed

CORNED BEEF AND SLAW SALAD

Cabbage layer:

1 env. plain gelatin	2 T. lemon juice
2 T. sugar	1/4 c. vinegar
1/2 tsp. salt	2 T. chopped green pepper
1 1/4 c. water	2 c. finely shredded cab- bage

Mix gelatin, sugar and salt thoroughly in a small saucepan. Add 1/2 c. of the water. Place over low heat, stirring

constantly until gelatin is dissolved. Remove from heat and stir in remaining $\frac{3}{4}$ c. water, lemon juice and vinegar. Chill mixture to unbeaten-egg-white consistency. Fold in green pepper and cabbage. Turn into an 8 inch square pan and chill until almost firm.

Corned Beef Layer:

1 env. plain gelatin	$\frac{1}{4}$ c. minced onion
$\frac{1}{2}$ c. water	$\frac{1}{2}$ c. chopped sweet pickle
2 T. lemon juice	$\frac{1}{2}$ c. diced celery
$\frac{1}{4}$ tsp. salt	1 can (12 oz.) corned beef,
$\frac{3}{4}$ c. mayonnaise	finely cut

Sprinkle gelatin on cold water to soften. Place over low heat and stir until gelatin is dissolved. Remove from heat and stir in lemon juice and salt; cool. Gradually add mayonnaise. Mix in remaining ingredients. Turn onto top of almost firm first layer and chill until firm. Unmold on board; cut into squares and place on serving platter. Serve with mayonnaise.

Mrs. Dallace McLennan

BAKED CHICKEN SALAD I

6 oz. can boned chicken,	1 tsp. salt
diced	$\frac{1}{2}$ tsp. pepper
2 cans condensed cream of	2 T. lemon juice
chicken soup	$\frac{1}{2}$ c. mayonnaise
2 c. diced celery	6 hard boiled eggs,
2 tsp. minced onion	sliced
$\frac{1}{2}$ - 1 c. slivered almonds	

Mix all ingredients together and put into greased casserole. Top with 2 c. crushed potato chips. Bake in 400 degree oven for 15-20 min. Serves 12.

Mrs. Charles Bowles

BAKED CHICKEN SALAD II

3 c. boiled chopped chicken	3 T. lemon juice
3 c. celery diced	3 T. chopped onion
1 $\frac{1}{2}$ c. mayonnaise	1 c. split blanched al-
4 slices chopped pimento	monds

Mix all together and fill shallow baking dish. Top with $2\frac{1}{2}$ c. rolled potato chips mixed with $\frac{2}{3}$ c. grated American Cheese. Bake 15-20 min. at 400 degrees. Add almonds to the top before last 3 min. of baking.

Mrs. Ernest Fitzgerald

CONGEALED CHICKEN SALAD

2 pkg. unflavored gelatin	1 c. broth
1/2 c. cold water	1 c. celery
2 c. diced chicken	1 sm. can pimento

Mix gelatin in cold water and dissolve over hot water. Add chicken, broth and other ingredients. Put into molds and let congeal.

Mrs. Kenneth Moser

DREAM CHICKEN SALAD

1 lge. cooked hen, chopped when cold	2 c. diced celery
2 env. plain gelatin	5 hard-boiled eggs, diced
1 c. mayonnaise	1 c. chopped pimento
1 c. blanched almonds or broken pecans	2 c. well-seasoned chick- en stock broth, hot
1 c. small English peas	

Soak gelatin in small amount cold water; dissolve in hot broth. Add to remaining ingredients and pour into molds. Serves almost 20.

Mrs. E. Bruce Brooks

JELLIED VEAL

2 lb. veal stew	pepper
2 env. plain gelatin	2 stalks celery, cut fine
onion powder (optional)	1/2 pt. sour cream
salt	

Cook veal in water to cover until well done with salt, pepper and onion powder, if desired. When partially cool, add gelatin that has been softened in a little liquid. Add celery and when sirupy, add sour cream. Mix with a light touch and pour into a ring mold. Let stay, covered well, in refrigerator over night. Unmold in center of a large plate. Fill center of mold with tart slaw, surround with sliced tomato wedges, green beans, peas or any other vegetable desired that can be used cold and lightly laced with mayonnaise. This makes a complete summer luncheon with dessert. This is an original recipe.

Mrs. C. A. Street

TOMATO AND CRABMEAT SALAD

6 ripe tomatoes	6 artichoke hearts (canned)
1 lb. crabmeat	1 head lettuce or curly
4 hard-cooked eggs	endive

Peel and hollow out tomatoes. Marinate for thirty minutes in French dressing in refrigerator. Marinate artichokes for thirty minutes in same dressing after tomatoes are finished. Drain artichoke hearts before marinating. Flake crabmeat carefully. Slice hard-boiled eggs. Fill tomatoes with crabmeat, placing artichoke heart on top of each with slices of egg around the tomato. Place on lettuce or endive with ripe stuffed olive on each plate. Serve with Special Sea Food Dressing (below).

SPECIAL SEA FOOD DRESSING

1 1/2 c. stiff Mayonnaise	2 tsp. grated onion
(I use Hellman's)	1 tsp. Worcestershire sauce
2 T. chopped green pepper	2 T. lemon juice

Mix all ingredients thoroughly.

Mrs. James McKenzie

SHRIMP SALAD MOLD

2 env. plain gelatin	1 T. lemon juice
1/2 c. cold water	1/2 c. mayonnaise
1 can tomato soup, undiluted	1/2 c. green pepper, diced
1 soup can water	1/2 c. celery, diced
2 3-oz. pkg. cream cheese	1 T. minced onion
	2 c. cooked shrimp

Soften gelatin in water. Heat soup to boiling and use to dissolve gelatin. Add can of water. Cool. Blend in softened cream cheese. Beat until smooth. Add lemon juice and mayonnaise and blend well. Add remaining ingredients. Pour into mold and chill until congealed. Makes 8 to 10 servings.

Mrs. Gifford Degges

STUFFED TOMATO SALAD

6 tomatoes	shrimp
celery	mayonnaise
cucumber	

Select six smooth, ripe tomatoes. Remove skins by scalding quickly. Cut a slice from stem ends, scoop out pulp and chill tomato cups. Drain the pulp and add an equal quantity of crisp celery, cut in small pieces; cucumber cut small and shrimp, broken in four pieces. Moisten with mayonnaise. Refill cups putting a teaspoon of mayonnaise on top. Serve on lettuce.

Mrs. Clinton M. Schaum

ASHEVILLE SALAD

1 can tomato soup, un-	1/2 c. cold water
diluted	1 c. chopped celery
2 sm. pkg. cream cheese	1 c. homemade mayonnaise
2 T. plain gelatin	

Bring soup just to boiling point, then add cream cheese, stirring until thoroughly smooth. Add gelatin which has been softened in cold water. When mixture is partly cool, add mayonnaise and celery. Mold in individual molds.

Serves 8.

Mrs. Julius Neely

Variations:

1. Omit celery and mayonnaise. Add 1/2 c. whipped cream; 1 T. minced onion and 1 T. chopped parsley.

Mrs. Frank Lunn

2. Add 2 T. green pepper, chopped; 1/2 c. broken nut meats and 1 can drained peas.

Mrs. Marion D. Hancock

ASPARAGUS SALAD I

1 c. sugar	1/2 c. chopped pecans
1/2 c. vinegar	1 c. water
2 envelopes plain gelatin	1 sm. can pimento
1/2 c. chopped celery	1 can asparagus
1/2 c. cold water	sm. amount grated onion

Mix sugar, 1 c. water, vinegar, and salt and bring to a boil. Dissolve gelatin in 1/2 c. water and add to first mixture. Let cool. Add other ingredients and place in molds.

Mrs. Henry F. Snow

Mrs. James McKenzie

ASPARAGUS SALAD II

1 lge. can asparagus	1/2 c. sour cream
1 env. plain gelatin	1/2 c. almonds
1/4 c. cold water	2 T. lemon juice
1/2 c. mayonnaise	Red pimento strips
	Salt

Drain asparagus and reserve liquid. Add water to make one cup and heat. Dissolve gelatin in 1/4 c. cold water and add to hot asparagus juice. Add asparagus and all remaining ingredients. Place pimento strips on top and chill. Makes 8 molds.

Mrs. Beverly Jones, Jr.

CONGEALED EGG SALAD

1 pkg. plain gelatin	1/2 c. stuffed olives,
1/4 c. cold water	sliced
1 c. boiling water	1 c. celery, chopped
8-12 hard boiled eggs,	1 c. mayonnaise
diced	salt and pepper

Dissolve gelatin in cold water and add hot water. Then add all remaining ingredients, pour into mold and congeal until firm.

Mrs. Zeb Barnhardt

LUSCIOUS LIME SALAD

1 1/2 c. boiling water	1/4 c. pickle relish (optional)
1 pkg. lime flavored gelatin	
1 T. lemon juice	1 c. grated cucumber,
1/2 tsp. salt	drained well
1 c. creamed cottage cheese	1 grated onion or 1 tsp.
1/2 c. mayonnaise	onion juice
10 thin slices cucumber	1/2 c. toasted almonds,
	chopped

Dissolve gelatin in boiling water, add lemon juice and salt. Chill until thick but not set. Fold in all remaining ingredients except cucumber slices. Cut slices in half and arrange in bottom of loaf pan or 1 qt. mold. Pour in gelatin mixture. Chill until firm. Unmold on lettuce.

Mrs. Frank Daniel

TOMATO ASPIC I

2 env. plain gelatin	1 T. Worcestershire
1/4 c. water	2 bay leaves
4 c. canned tomatoes (2 lge. cans)	1 T. thyme
6 cloves	2 T. salt
2 slices onion	2 T. sugar
1/2 tsp. pepper	

Soak gelatin in water. Simmer all other ingredients in a covered pot until onions are soft and then boil for 15 or 20 minutes. Strain and pour liquid into gelatin. Stir until thoroughly mixed and pour into greased molds. For variety shrimp, sliced olives or vegetables may be added to tomato mixture. Makes 8 small molds.

Mrs. Charles Parnell

TOMATO ASPIC II

1 lge. can tomato juice	1 chopped green pepper
1 c. chopped celery	3 T. vinegar
1 finely chopped onion	2 dashes tabasco
1 tsp. Worcestershire Sauce	1/2 tsp. salt
1 T. sugar	2 pkgs. lemon gelatin
1/4 tsp. cayenne pepper	1 envelope plain gelatin
	2 tsp. cold water

Put first ten ingredients into saucepan and boil hard for 3 or 4 minutes. Pour this over lemon gelatin. Dissolve plain gelatin in water and add to mixture. Pour into molds to congeal.

Miss Margaret Norman

MIXED VEGETABLE SALAD I

2 pkg. lemon gelatin	1/2 green pepper, chopped
1 1/2 c. hot water	1/2 c. chopped celery
1 1/2 c. cold water	1 shredded carrot
2 c. shredded cabbage	1/2 c. diced olives
1 chopped cucumber	1/4 tsp. salt
1/2 c. diced pimento	1/2 c. vinegar
cucumber slices	

Dissolve gelatin in water. When mixture starts to congeal add all remaining ingredients. If desired, place sliced cucumber in bottom of mold before pouring in mixture. Serves 12 generously.

Mrs. James McNeely

MIXED VEGETABLE SALAD II

2 pkg. lemon gelatin	1 c. cabbage, shredded
1 c. hot water	1/2 c. carrots, shredded
1 c. cold water	1 onion, grated
1/2 c. mayonnaise	1/2 green pepper, diced
1 T. vinegar	1/2 c. celery, chopped
1/2 tsp. salt	

Dissolve gelatin in hot water. Add cold water and chill to thicken slightly. Add mayonnaise, vinegar and salt and whip. Add vegetables and congeal.

Mrs. Henry McCorkle

MARINATED BEANS I

1 #1 can wax beans	1 sweet onion, in rings
1 #1 can green beans	1/2 c. sugar
1 #1 can kidney beans	1/2 c. salad oil
1/2 c. sliced celery	3/4 c. cider vinegar
1 green pepper, in rings	

Combine vegetables. Mix sugar, salad oil and vinegar and pour over vegetables. Cover and keep in refrigerator at least eight hours before serving.

Mrs. Hugh Beam

Miss Cloyce Woody

Variation:

Omit celery and add butter beans.

Mrs. Jesse B. Glenn

MARINATED BEANS II

2 #2 cans green beans	1 1/3 c. sugar
1 lge. onion, sliced	1 c. vinegar
1 tsp. salt	1/2 c. oil
1 sm. can pimento	1/2 tsp. paprika

Mix beans, onion, salt and pimento and let stand in juice for 30 min. Drain. Mix sugar, vinegar, oil and paprika and pour over vegetables. Let stand in refrigerator for 24 hours. Drain before serving.

Mrs. Ernest Fitzgerald

Variation:

Use 1 can each of tiny green peas and french-style green beans. Add 2 c. chopped celery. Add 2 T. salt and water to cover. Soak 30 min. and drain.

Mrs. Ira W. Baity, Jr.

MARINATED MIXED VEGETABLES

2 cans green beans, French-style	1/4 c. salad oil
1/4 c. olives, sliced	1/4 c. vinegar
1 c. celery, cut fine	1/2 tsp. Worcestershire sauce
1 c. carrots, cut fine	1/2 tsp. paprika
1 c. green onions, cut	2/3 c. powdered sugar, sifted
1 #2 can English peas	1 tsp. salt
1/2 c. chopped almonds	

Drain beans and peas and toss with other ingredients. Mix well and let stand for 4 hours. Stir several times while marinating. Drain to serve.

Mrs. Wilburn Clary

SAUERKRAUT SALAD

2 1# cans Bavarian Kraut-chopped	3 carrots
1 c. thinly chopped celery	1 c. sugar
1 green pepper	1/2 c. vinegar
1 onion chopped fine	1/2 c. oil

Put carrots and pepper through food chopper. Mix sugar, vinegar, and oil. Pour over all other ingredients. Let stand overnight.

Mrs. James Malcolm

SCANDINAVIAN SALAD

1 stalk celery, finely cut	1 sm. jar pimento, drained
1 green pepper, finely cut	
2 med. onions, finely cut	1 c. vinegar
1/2 head cauliflower, finely cut (optional)	1 c. sugar
1 can French-style green beans, drained	1/2 c. salad oil
1 sm. can green peas, drained	salt and pepper
	1/2 tsp. paprika (optional)

Mix vegetables and add vinegar, sugar, salad oil and salt and pepper to taste. Marinate for 24 hours in refrigerator. Keeps well for at least 2 weeks or more.

Mrs. Richard Proctor
Mrs. Henry B. McCorkle

GERMAN COLE SLAW

- | | |
|-----------------------------------|------------------|
| 1 lb. cabbage, finely shredded | 1/2 c. vinegar |
| 1 med. onion, chopped fine | 1/2 c. sugar |
| 1 med. green pepper, chopped fine | 1/2 c. salad oil |
| | salt |
| | pepper |
| | celery seed |

Heat vinegar, sugar and salad oil to boiling point and pour immediately over chopped vegetables. Add salt, cracked pepper and lots of celery seed to taste. Let stand at least overnight, the longer the better. It improves with age. Keep in covered jar in refrigerator.

Misses Emily and Bernice Payne

SLAW I

- | | |
|-------------------------|---------------------|
| 1 med. cabbage | 1/4 c. sugar |
| 1/2 green pepper | 1/2 tsp. salt |
| 1 pt. tomatoes, drained | 1/2 tsp. red pepper |
| 1/2 c. vinegar | |

Toss all ingredients together.

Mrs. Hugh Beam

SLAW II

- | | |
|-----------------------|------------------------|
| 1 med. head cabbage | 1/4 tsp. celery seed |
| 1 egg | 1 tsp. flour |
| 1/2 c. vinegar | 1 tsp. salt |
| 1/2 c. sugar | butter, size of an egg |
| 1/2 tsp. black pepper | |
| 1/2 tsp. red pepper | |
| (optional) | |

Shred cabbage. Cook remaining ingredients until like boiled custard. Pour over cabbage while hot. Carrots and apples may be added. Also pineapple is good in it.

Mrs. Henry A. Nading

WILTED SLAW (warm)

- | | |
|------------------------|-----------------------|
| 3 c. cabbage, shredded | 1/2 tsp. salt |
| 3 T. vinegar | 1/8 tsp. pepper |
| 2 T. water | 2 T. bacon fat or oil |
| 1 T. brown sugar | |

Heat vinegar, water, sugar, salt and pepper and bacon fat. Mix with cabbage and heat about a minute. Garnish with slices of green pepper and radish if desired. Makes 4 servings. Serve warm.

Mrs. Dallace McLennan

COSMOPOLITAN SALAD

3 c. cooked white potatoes	2 c. pickled beets, cubed
cut in cubes and salted	1 c. cucumber pickles,
	cubed

Mix all with mayonnaise and serve on lettuce.

Mrs. Jesse B. Glenn

MACARONI SALAD

3 c. cabbage, sliced very thin	3 c. cooked macaroni
3 c. grated extra sharp N. Y. State cheese (on large side of grater)	1 lge. green pepper, diced
	3 2-oz. jars pimento
	Mayonnaise

Toss all ingredients with mayonnaise. Cover top with shrimp, tuna or crab meat. Serves 6 or 8. Can use twice the amount of cabbage and cheese. "Be sure to use New York State Extra Sharp cheese."

Mrs. George Chandler

FRESH MUSHROOM SALAD

1 c. sour cream	2 hard-cooked eggs, grated
1 T. lemon juice	1 4-oz. carton fresh mushrooms, thinly sliced
1 tsp. salt	
1 tsp. sugar	2 thinly-sliced green onions
1 head iceberg lettuce	

Mix together sour cream, lemon juice, salt and pepper. Refrigerate. Wash and slice the mushrooms. Cut lettuce into quarters and arrange on salad plates. At serving time (not before) combine the mushrooms, onions and dressing. Spoon over lettuce and sprinkle with grated eggs. Serves 4 to 6.

Mrs. Thomas W. Chlosta, Jr.

POTATO SALAD

4 c. cold boiled potatoes, diced	3/4 c. sour cream (use small container)
3/4 c. green onions, sliced	2 1/2 tsp. vinegar (I use
1/3 c. radishes, sliced (optional)	half wine and half regular vinegar. Herb
3 hard-cooked eggs, cubed	vinegar may also be used.)
1/2 c. mayonnaise or salad dressing	1 1/2 tsp. salt
	3/4 tsp. celery seed

Combine potatoes, green onions; radishes; and hard cooked eggs. Blend remaining ingredients. Mix lightly with potato mixture. Chill. Serves 6 generously.

Mrs. John Brandon

SPINACH-BACON TOSS

1/2 lb. fresh spinach	1 T. soy sauce
8 slices bacon	1 tsp. sugar
1/4 c. cider vinegar	1/2 tsp. seasoned salt
3 T. salad oil	

Remove stems and coarse ribs from spinach. Wash leaves and dry well. Cut bacon in 1 inch pieces and cook until crisp in large frying pan. Drain. Leave 4 T. bacon drippings in pan. Stir in remaining ingredients. Heat, stirring constantly just to boiling; turn off heat but leave pan on stove. Add 1/2 of spinach to frying pan. Toss with dressing until leaves are well coated. Spoon into large salad bowl, letting excess drip back into pan. Sprinkle with 1/2 the bacon. Repeat with remaining spinach and bacon. Serve warm.

Mrs. Henry McCorkle

COLD VEGETABLE SALAD

2 pkg. frozen green beans
2 pkg. frozen green peas
2 pkg. frozen lima beans

Cook vegetables as specified on packages in plain water with no seasonings. Drain well and cool. Add the following sauce and serve cold. Mix together the following:

1 1/4 c. mayonnaise	1 tsp. prepared mustard
3 hard-boiled eggs, grated	1 lemon, juiced
1 med. onion, grated	1 dash garlic salt
1 tsp. Worcestershire sauce	1 dash tobasco
	paprika

Mrs. Barry Kingman

BERMUDA SALAD DRESSING

(Keep tightly covered in refrigerator. Use only a little at a time.)

Beat one egg in mixer until thick and lemon colored. Add 1 pt. Mazola or Wesson oil - very slowly - T. by T. Add together in separate dish:

3 T. powdered sugar	1/2 tsp. pepper
2 T. white sugar	1 T. paprika
1 1/2 tsp. dry mustard	

Add slowly, then add 6 1/2 T. vinegar slowly while mixing. Use sparingly over tossed salad of lettuce, cauliflower bermuda onion rings, sliced stuffed and ripe olives, and crumbled bleu cheese - also use tomato wedges, bell pepper, cucumber, buttered croutons or whatever you like in tossed salad.

Mrs. Henry Allen

BLEU CHEESE DRESSING I

1 qt. Kraft mayonnaise	4 T. red wine vinegar
3 or 4 oz. bleu cheese, mashed	1 tsp. salt
1 sm. onion, grated	1/2 tsp. sugar
1 lge. clove garlic (less if you like)	dash red pepper
1 tsp. lemon juice	

Mash cheese and add other ingredients.

Mrs. Orville Thomason, Jr.

BLEU CHEESE DRESSING II

1 pt. Hellman's mayonnaise	1/8 tsp. red pepper - if desired
1/2 lb. bleu cheese	
1/2 pt. sour cream	dash of tabasco sauce
1 tsp. Worcestershire sauce	1 1/2 tsp. lemon juice
	salt to own taste

Combine all ingredients, except cheese, mix well, then crumble cheese into mixture and stir lightly. Store in refrigerator over night. Makes 2 cups.

Mrs. Edward B. Hampton, Jr.

FRENCH DRESSING

1/2 c. oil	1 sm. T. salt
1/2 c. sugar	1 T. onion grated
1/3 c. tomato catsup	juice of 1/2 lemon
1/4 c. vinegar	

Mix all ingredients and store in refrigerator.

Mrs. R. B. Crawford

FRUIT SALAD DRESSING

2 eggs	1/4 c. powdered sugar
3 T. butter	1/2 tsp. celery salt
3 T. lemon juice	1/2 tsp. vanilla
1/2 tsp. salt	1/4 tsp. paprika
1 c. heavy cream	

Beat eggs until very light and gradually, while beating constantly, add melted butter, lemon juice, and salt. Cook over hot water, stirring until mixture thickens. Cool. Add cream (beaten until thick) and remaining ingredients. Good on fresh fruits and congealed salads.

Mrs. Thomas A. McKenzie

GOURMET FINE HERBS FRENCH DRESSING

1/2 c. wine or tarragon vinegar	1 1/2 c. olive oil
3/4 tsp. salt	1 tsp. Dijon mustard
1/4 tsp. freshly ground black or white pepper	1 T. fine herbs (equal parts of chopped par- sley, chives, tarragon and chervil)

Stir vinegar, salt and pepper with a fork and add oil. Beat with a fork until thickens. Add mustard and herbs.

Mrs. C. S. Mann

HONEY DRESSING

1/3 c. honey	1/4 tsp. salt
2/3 c. sugar	5 T. vinegar
1 tsp. dry mustard	1 tsp. lemon juice
1 tsp. paprika	1 tsp. onion juice
1 tsp. celery seed	1 c. salad oil

Mix dry ingredients. Add honey, vinegar, lemon and onion juice. Very slowly add oil, beating constantly. Makes one pint and keeps indefinitely. Good on grapefruit and apple salads.

Mrs. Kenneth Goodson

LOW CALORIE COOKED DRESSING

(1 T. has 14 calories)

2 T. flour	1 tsp. salt
2 T. sugar	1 c. water
6 T. lemon juice	1/2 tsp. Worcestershire
1 tsp. mustard	sauce
	2 eggs, beaten

Cook in double boiler water, flour, sugar, salt, Worcestershire sauce and mustard. Remove from heat. Add lemon juice to eggs and then spoon in some of the hot mixture. Add egg mixture to ingredients in double boiler and cook until smooth and thick. Makes 1 1/2 c.

Mrs. J. R. Durham

LOW-CALORIE DRESSING

1 12 oz. carton of cottage cheese	6 pieces of chives
3 T. vinegar or lemon juice	1/2 white onion

Place all ingredients in your blender, and beat until all curds are gone. Use as a base for meat, salads or sandwiches.

Mrs. George W. Chandler

MAYONNAISE I

1 egg	1 tsp. prepared mustard
1 tsp. salt	1 T. <u>lemon juice</u> or vinegar
1 tsp. sugar	1 pt. Wesson Oil (chilled)

Mix all ingredients. Stir in Wesson Oil until there is no oil seen.

Miss Mattie Taylor

MAYONNAISE II

1 egg salt
1 pt. Wesson Oil juice of 1/2 lemon

Break whole egg in a bowl...whipping vigorously while adding small portions (a teaspoon or so at the time) of Wesson Oil. One egg takes up a whole pint. Add a sprinkling of salt and the juice of half a large, juicy lemon.. or all of a small stingy one. The test is in the taste.

Mrs. L. L. Browning

ROQUEFORT CHEESE DRESSING I

1/2 pt. mayonnaise	1/4 tsp. sugar
1 sm. pkg. Roquefort Cheese	Dash Worcestershire
1/4 tsp. salt	1/2 sm. carton sour cream
Mix all ingredients.	

Mrs. Eugene Wilson

ROQUEFORT DRESSING II

Delicious as a salad dressing and as dip for raw vegetables (celery, carrot sticks, cauliflower, etc.)

1 3 oz. package cream cheese 1 c. French dressing
1/4 lb. Roquefort cheese (I 1/2 c. mayonnaise
 use Bleu cheese)
1/2 pt. whipped cream
Mix thoroughly and serve.

Mrs. Richard Stockton

ROQUEFORT CHEESE SALAD DRESSING III

1 1/2 pts. mayonnaise	1 tsp. salt
5 1/2 oz. can tomato juice	2 T. olive oil
1 T. brown sugar	Bleu and Roquefort Cheese-
2 tsp. Worcestershire sauce	at room temperature
	(crumbled)

Mix ingredients and chill.

Mrs. Thomas W. Chlosta, Jr.

SPICY DRESSING

This is good for seafood and grapefruit.

3 T. tomato catsup	1 tsp. mustard seed
1/2 T. lemon juice	1/2 tsp. red pepper
2 T. vinegar	2 tsp. salt
1 tsp. celery seed	1 T. sugar
	1 c. salad oil

Mix all ingredients except salad oil and beat. Then slowly add, still beating, the salad oil.

Mrs. James DeHart

TOSSED SALAD DRESSING I

1/2 pt. mayonnaise	6 eggs, hard boiled
1/2 pt. French dressing	1/2 c. vinegar
1 sm. jar olives	1/2 c. sugar

Mix mayonnaise and French dressing together and beat until smooth. Mix vinegar and sugar together and beat well. Add vinegar and sugar to mayonnaise mixture. Add chopped olives and chopped eggs and stir. Makes 6 to 8 servings.

Mrs. J. H. Pierce ("Sister")

TOSSED SALAD DRESSING II

1/2 c. sugar	1/2 tsp. salt
1/2 c. white or red vinegar	2 or 3 garlic buds
1 1/2 c. oil	1 sm. onion
1 1/2 tsp. dry mustard	

Put all ingredients in blender together and beat until white and thick, about one min.

Mrs. Boyd E. Ritter

THOUSAND ISLAND DRESSING

1 c. mayonnaise	2 coarsely chopped hard-cooked eggs
1/2 c. chili sauce	
1/3 c. drained pickle relish	dash of salt
1 tsp. finely grated onion	1/4 c. finely cut celery

Mix above ingredients. Chill 1 hour. Serve with your favorite salad or crisp lettuce wedges. Makes 2 c.

Mrs. Edward B. Hampton, Jr.



Soups and Sandwiches

editor: Mrs. Duke Willard

If soup is too salty, add a few slices of raw potato and cook a few minutes longer.

Peel onions under running water, and the juice will not irritate your eyes.

If apples, tomatoes, or potatoes are pierced or pricked before baking, they will not split open.

CHICKEN SOUP

- | | |
|-----------------------|------------------------|
| 1 hen for stewing | 2 stalks celery |
| 2 qts. water | 1 diced onion |
| 2 tsp. salt | 1 bay leaf |
| 1/4 tsp. black pepper | dash of parsley flakes |

Wash hen, cut up, and combine with all other ingredients and simmer 2-3 hours or until tender. Strain broth, cool, and skim off excess fat. For soup, use 7 c. chicken broth. Add 1 c. diced celery, 2 diced onions (small), 1/4 c. raw rice. Brown rice may be substituted. Add 1 c. cut-up chicken. Cover and simmer 20-30 min. Add salt and pepper to taste. Makes 6 servings. You can add more chicken and a handful of egg noodles. Grated carrot gives extra color. Chicken not used good for salad or pie.

Mrs. Joseph F. Jones

COLLEGE INN CHICKEN SOUP

- | | |
|---|--|
| 3 13 3/4 oz. cans College Inn Chicken Broth | 1 pkg. small frozen lima beans |
| 3 5 oz. cans College Inn Chicken | 3 sm. frozen Irish potatoes per person |
| 1 4 oz. can whole mushrooms | 3 chicken bouillon cubes |
| 1 8 1/2 oz. can sm. whole onions | 1 tsp. black pepper - no salt, please |

Simmer all together for 20-30 min., or until potatoes are done. Good to serve when guests don't go home!

Mrs. George W. Chandler

QUICK AND EASY CLAM CHOWDER

- | | |
|---------------------------------|------------|
| 1 can cream of potato soup | 1 can milk |
| 1 can minced clams (7 1/2 oz.) | |

Mix all together and heat but do not boil.

Mrs. Paris Pepper

CRAB BISQUE

- | | |
|----------------------|---------------------|
| 1 can green pea soup | 1-2 c. water |
| 1 can tomato soup | 1 can crabmeat |
| 1 can mushroom soup | 3 T. cooking sherry |

Heat soups and add 1-2 c. of water depending upon the consistency desired. Add crabmeat and cooking sherry. Cheese may be sprinkled on if desired before serving.

Mrs. Dallace McLennan
Mrs. L. G. Bergman

Variation:

Use 1 pt. light cream instead of the mushroom soup and water.

Mrs. Harry L. Reed

MARTHA WASHINGTON'S CRAB BISQUE

1/2 lb. crab meat	1 qt. milk
2 hard-cooked eggs	1/2 c. cream
Grated rind of 1 lemon	1 tsp. Worcestershire
1 T. butter	sauce
1 T. flour	1 tsp. salt

Cook egg, mash, and make a paste of eggs, butter, lemon rind, and flour. Scald milk and stir in paste gradually. Add crabmeat and simmer about 5 min., stirring occasionally. Add cream, salt, Canned crabmeat may be used if fresh is not available. A grand luncheon dish.

Mrs. Ruggles L. Baker

HAMBURGER SOUP

1 lb. ground round	2 tsp. salt
3 T. butter	1 tsp. chili powder
1 #2 can tomatoes (2 1/2 c.)	1/8 tsp. pepper
2 med. carrots, sliced	1/4 c. barley
1 med. onion, chopped	2 bouillon cubes
1 green pepper, chopped	2 1/2 c. hot water
1/2 c. diced celery	2 c. diced potatoes

Casserole in the Making.

Brown meat in butter in a 3-quart boiler. Add all the remaining ingredients but the potatoes. Cover and simmer 1 1/2 hours. Add potatoes and simmer 1/2 hour longer. Serve in warm soup bowls garnished with hot buttered oyster crackers. Serves 6. To prepare the hot buttered oyster crackers, melt butter in a skillet and lightly brown the crackers, stirring constantly to prevent scorching.

Mrs. Marion B. Zollicoffer

OYSTER OR LOBSTER BISQUE

- 6 T. butter

2 T. flour

2 c. milk

1 tsp. salt

2 carrots

1 small turnip

2 celery stalks
- 1 pt. oysters or lobster

2 T. butter

1 pt. light cream, heated

1 tsp. Worcestershire sauce

parsley

salt

pepper

Make cream sauce of the butter, flour, salt, and milk. Cut vegetables in very small pieces and cook slowly in 2 T. butter until tender. Add heated cream, cream sauce and oysters. Heat thoroughly and until ends of oysters curl. Do not boil. Season with Worcestershire, salt and pepper. Add parsley and serve. Makes 4 servings.

Mrs. Philip Pedlow

VEGETABLE SOUP I

- 1 lge. soup bone

1/2 lb. stew beef

2 onions

2 tsp. salt

2 qt. water

sm. can green peas

lge. can butter beans
- lge. can snap beans

lge. can corn

2 potatoes

2 carrots

2 cans tomatoes

celery

Boil soup bone, stewbeef, salt and onions in water for 2 hours. Add vegetables and cook for another hour.

Mrs. William H. Warren

VEGETABLE SOUP II

- 1 lb. ground chuck

3 med. to lge. onions

1 T. sugar

salt and pepper to taste
- 3 #2 size cans tomatoes

1 lge. bag frozen mixed vegetables

6 lge. potatoes

1 qt. water

Bring water to a boil in a very large pot. (6 qt. size at least) Put in ground chuck and stir vigorously to break up meat. Add chopped onions, salt, pepper, and sugar. Add canned tomatoes which have been cut-up if necessary. Simmer 1 hour. Add frozen vegetables and simmer another hour. Add diced raw potatoes and simmer

until potatoes are done. (Almost a stew. Makes 5 quarts and freezes well.)

Mrs. Duke C. Willard

VICHYSOISE

1/4 c. chicken fat or butter or	3 c. sliced, raw potatoes
1/4 c. margarine and 1/2 tsp. butter flavoring	1 tsp. salt
3 1/2 c. chicken bouillon	1 tsp. white pepper
6 leeks, white part only, minced, or	2 c. half and half cream
2 med. onions, minced	1 T. chives
2 T. minced celery	6 tsp. prepared French onion dip (optional)

In a 3 qt. heavy saucepan, sauté leeks and celery in fat until golden. Add bouillon, potatoes, salt, and pepper and cook about 15 min. or until tender. Cool. Rice potatoes through collander (or blend in blender), adding the cream. Combine all ingredients and chill. Serve with a sprinkling of chives. If served hot, place a dollop of French onion dip on top of each bowl. Serves 6.

Mrs. E. H. Martinat

SANDWICHES

ASPARAGUS CORNETS

Mayonnaise	1 loaf very thinly sliced
2 14 oz. cans green asparagus spears	fresh bread with crust removed
	1 sm. can chopped pimento

Drain asparagus thoroughly. Spread bread slices with mayonnaise. Roll one asparagus spear in a slice of bread, starting at the corner so that the green top shows when the bread is completely rolled. Garnish with pimento. Mayonnaise will hold sandwich together. Makes approx. 40.

Mrs. W. J. Grant

CREAM CHEESE AND BOLOGNA SANDWICH MIX

2 lg. pkg. of cream cheese	1/4 med. onion
2 T. (approx.) milk	1 tsp. mustard
1 lb. bologna	3 slices pimento
1 1/2 med. green pepper	1/3 c. mayonnaise

Soften cream cheese. Put bologna, pepper, pimento, and onion through food chopper. Blend thoroughly with other ingredients. Freezes well.

Mrs. Frank Kingman

CHICKEN SANDWICH SPREAD

4 lb. hen	3 finely diced hard-cooked
2 c. finely cut-up celery	eggs
	mayonnaise

Cook hen and cut up very finely. Add celery, hard-cooked eggs, and enough mayonnaise to make the mixture of spreading consistency. This will fill 50 tiny chicken salad rolls.

Mrs. Julius Neely

EASY CHICKEN SALAD SPREAD

Underwood's Chicken Spread	Salt
Celery	Pepper
Pickles	Mayonnaise
Hard-cooked eggs	Mustard
Onion (dehydrated or fresh)	Vinegar

Combine chicken spread, celery, pickles, onion, and hard cooked eggs (all very finely chopped). Add salt, pepper, vinegar, mustard to taste. Add enough mayonnaise to make the desired consistency. This is an excellent filling for Mrs. Marvin Ward's cream puffs. For the amounts of the ingredients, just guess and taste. You can't go wrong.

Mrs. Duke C. Willard

HAM SANDWICH SPREAD

2 c. ground leftover Virginia ham
1 green pepper, ground
Mayonnaise to taste

Mrs. Leon Kimball

QUICK HAM ROLLS

1 can refrigerator biscuits	Dash tabasco
4 oz. can deviled ham	1/2 tsp. Worcestershire
1/2 stick butter or oleo	sauce
	Parmesan cheese

Cut biscuits in quarters. Place in baking pan or dish so that the edges touch. Heat deviled ham with butter and seasonings. Spread over biscuits. Sprinkle with Parmesan cheese. Bake at 425 degrees F. for 10-12 min.

Mrs. H. B. McCorkle

PARTY ICE BOX CUCUMBER SANDWICHES

1 lge. pkg. cream cheese	mayonnaise to taste
1 1/2 cucumbers	sandwich bread
1/2 onion (med.)	fresh parsley
salt and pepper to taste	

Peel cucumbers and onion. Soak in ice water and drain, then grate. Cream cheese until light and fluffy. Add onion, cucumber, salt, pepper, and mayonnaise. Spread on circlets of bread. Cover with another circlet. Top with sprig of parsley.

Mrs. Harry L. Reed

PARTY PIMENTO CHEESE-ASPARAGUS SANDWICHES

Homemade pimento cheese	Very thin bread
Well-drained asparagus tips	

Remove sides from day-old bread. Spread with pimento cheese. Place an asparagus tip on each one. Roll up and toast under broiler until golden brown.

Mrs. Harry L. Reed

SANDWICH SPREAD WITH HAM

2 jars James River Smithfield	4 T. India relish spread
ham spread	4 T. mayonnaise

Mix well together. This will make 48 small open-faced sandwiches.

Mrs. Julius Neely

TUNA SANDWICHES

6 slices of bread	3/4 c. mayonnaise
1 7-oz. can flaked tuna	1 egg white, beaten
juice of one lemon	

Mix tuna, lemon juice, and mayonnaise. Fold in well beaten egg white. Spread on bread slices. Broil 3-4 min. or until golden brown. This will puff up like a souffle. Chicken or ham may be substituted for the tuna.

Mrs. George W. Chandler

VEGETABLE SANDWICHES I

3 carrots	1 onion
6 stalks celery	1 cucumber
1 green pepper	6 slices bacon, fried crisp

Grind carrots, celery, pepper, onion, and cucumber in meat grinder and drain well. Mix vegetables with chopped bacon. Add mayonnaise, salt, and pepper to taste.

Mrs. G. H. Hastings

VEGETABLE SANDWICHES II

2 tomatoes	1/4 c. water
1 lg. cucumber	1 c. mayonnaise
1 sm. green pepper	salt to taste
1 sm. onion	1 tsp. Worcestershire sauce
2 T. Knox gelatin	1/2 tsp. dry mustard

Grind together the tomato, cucumber, green pepper, and onion. Add the gelatin which has been dissolved in water. Mix in the mayonnaise, salt, Worcestershire sauce, and dry mustard. Put in refrigerator to congeal. (Good when sandwiches are made with one slice white and one slice whole wheat bread.) Refrigerate sandwiches until ready to serve.

Mrs. R. B. Crawford, Jr.



Vegetables

editor: Mrs. J. F. Jones

When peeling any citrus fruit, drop fruit into boiling water, remove from heat and allow to stand for about 3 minutes. Remove fruit and peel. This method will enable you to peel off the white membrane with the rind, giving you prettier fruits for desserts and salads.

To remove nut meats easily and whole, pour boiling water over them and let stand until cool.

To cut the dark part off the coconut, place in heated oven for 15 minutes and it will come off easily.

ASPARAGUS-ALMOND CASSEROLE

2 cans green asparagus	buttered crumbs
toasted almonds	paprika
rich cream sauce plus	
cheese (see below)	

Put a layer of sauce in casserole, then layer of asparagus; layer of buttered crumbs; layer of broken almonds. Add more asparagus, cream sauce, buttered crumbs and top with whole almonds. Sprinkle with paprika, and bake in 350 degree oven until bubbly or lightly brown. Serves 8.

CHEESE SAUCE

4 T. butter	4 T. flour
1 tsp. salt	1/4 tsp. pepper
2 c. milk	1/4 c. grated cheese
2 T. Worcestershire	1/4 tsp. dry mustard
Dash of cayenne pepper	

Melt butter in top of double boiler; add flour, salt, and pepper. Blend and let cook about 2 min. Add milk gradually. As it begins to thicken, add remaining ingredients.

Mrs. Judson D. DeRamus

ASPARAGUS AU GRATIN

2 T. butter	1 c. grated cheese
1 tsp. salt	1 1/2 c. cracker crumbs
2 T. flour	1 c. English walnuts
2 c. milk	2 c. asparagus

Make white sauce in a double boiler. Put in butter, salt and flour. Add milk gradually; stir until slightly thickened. Add grated cheese. Combine cracker crumbs and walnuts. Place layer of asparagus in a buttered casserole; a layer of cracker mixture; a layer of sauce; repeat layers using remaining ingredients. Bake in a moderately hot oven until top browns - approximately 20 min. Can be made day ahead and kept in refrigerator until time to bake.

Mrs. Floyd Hauser

ASPARAGUS CASSEROLE

- | | |
|-------------------------------|-------------------------|
| 1 # 2 1/2 can green asparagus | 1 10 1/2 oz. can of |
| 1 c. cheese flavored cracker | condensed cream of |
| crumbs (finely crumbled) | mushroom soup |
| | 1 T. butter or 4 slices |
| | of cooked bacon crum- |
| | bled |

Drain asparagus, reserve liquid. Sprinkle 1/3 of crumbs evenly in bottom of buttered 1 1/2 qt. casserole. Top with layer of asparagus. Spread 1/2 of soup evenly over asparagus, sprinkle with 2 T. of asparagus liquid. Repeat layers, ending with crumbs. Dot with butter or sprinkle with crumbled bacon. Bake uncovered at 350 degrees for 20 min. or until crumbs brown slightly. Yield: 8 servings.

Mrs. J. E. Lindsay

Variation I: Use plain Ritz crackers; 1/2 c. pecans, broken; Velveeta cheese, cubed. Layer ingredients..omit bacon.

Mrs. Robert H. Hundley, Jr.

Variation II: Layer asparagus, grated sharp cheese and potato chips. Omit cheese crackers and bacon. Sprinkle with paprika.

Mrs. George W. Chandler

Variation III: 4 hard-boiled eggs, sliced. Combine liquid with the cream of mushroom soup. Heat to boiling. Layer ingredients: asparagus, sauce, eggs, and plain Ritz crackers. Omit bacon.

Mrs. H. L. Wilkes, Jr.

BAKED BARLEY

Saute 1/2 c. onions, chopped, in 3 T. butter. Add 1/2 c. barley; brown lightly. Season with salt and pepper. Pour into casserole with 1 1/2 c. chicken broth. Cover. Bake 30 min. at 350 degrees. Saute one 4 oz. can mushroom stems and pieces in 2 T. butter. Add with 1 1/2 c. chicken broth to casserole. Top with 1/2 c. slivered almonds. Bake until liquid is absorbed--about 45 min. Serves 6. Good to

serve as an accompaniment to a chicken casserole dish or any meat instead of rice or potatoes.

Mrs. Charles Young

BARLEY CASSEROLE

1 1/2 c. barley

2 qt. water

Boil for 1 1/4 hours.

5 or 6 chicken livers

1 lge. can sliced mushrooms

1 lge. onion, grated

1 can cream chicken soup
mixed with

1 c. chicken stock

Sauté livers, mushrooms and onions in chicken fat or butter until slightly brown. Add cream chicken soup mixture.

1/2 tsp. celery salt, 1/2 tsp. Worcestershire sauce,

1/4 tsp. dry basil, 1 tsp. parsley, 1/4 tsp. pepper, salt to taste. This may be kept hot in a double boiler or heated in a casserole in the oven.

Mrs. Ralph M. Stockton

BAKED BEANS I

2 cans pork and beans

1 c. celery, diced

1/2 c. green pepper, chopped

1/2 c. onion, chopped

1 c. brown sugar

1 c. catsup

6 bacon strips

Combine all ingredients except bacon. Use casserole dish. Put bacon strips on top. Bake for two hours in a 325 - 350 degree oven.

Mrs. H. L. Wilkes, Jr.

BAKED BEANS II

3 onions, med. chopped

2 cloves garlic

4 tsp. oil

1/2 c. catsup

1 can lima beans

1 can pork and beans

1/2 c brown sugar

1 tsp. mustard

1/4 tsp. pepper

1/4 c. vinegar

3 tsp. molasses

Sauté onions and garlic in oil until tender. Mix other ingredients and add to cooked onions and garlic. Stir

well and pour into casserole. Bake at 350 degrees for 1 1/4 hours. Stir once or twice right after you put it in the oven.

Mrs. Ralph H. Lewis, Jr.

GREEN BEANS PIQUANT

- | | |
|------------------------------|-------------------------|
| 2 1/2 lb. green beans or | 3 T. red wine vinegar |
| 2 cans | 1 1/2 tsp. sugar |
| 2/3 c. celery, thinly sliced | 1 1/2 T. Worcestershire |
| 1 small onion, thinly sliced | sauce |
| 7 slices bacon | 1/2 tsp. dry mustard |

Cook beans, onion, and celery in salted water until tender. Fry bacon until very crisp; then remove from fat. If bacon is fatty some of the grease may be removed. Add vinegar, sugar, Worcestershire sauce and mustard. Bring to a boil, stirring constantly. Drain beans well. Add sauce and crumbled bacon.

Mrs. John Garrett III

GREEN BEANS A LA PEGGY

- | | |
|-----------------------------|---------------------|
| 1 303 can Blue Lake variety | 1 small onion |
| green beans | 1/4 stick butter |
| 1 T. bacon drippings | 1/2 c. pecan pieces |
| 1 clove garlic | |
| 1/4 c. bread crumbs | |

Sauté chopped onions and garlic in bacon drippings. Add drained green beans and 1/2 can water. Cook in sauce pan over low heat for 1 hour. Make the topping from melted butter, bread crumbs, and pecans. Stir constantly over low heat. Put beans in serving dish and sprinkle topping over heated beans, but the topping does not need to be hot when served. Serves 4.

Mrs. Max L. Barnhardt, Jr.

GREEN BEAN CASSEROLE

- | | |
|-----------------------------|---------------------------|
| 2 pkgs. frozen green beans, | 1 can cream of mushroom |
| cooked | soup |
| 1 can mixed fancy Chinese | 1 can French fried onions |
| vegetables | |

Put beans in bottom of 1 1/2 qt. casserole dish. Spread Chinese vegetables over this. Pour mushroom soup over this. Bake in preheated oven 350 degrees until bubbly. Put onion rings on the last five minutes of baking. Serves 6-8.

Mrs. Nesbit Edwards

Variations: Cheese sauce may be used instead of soup. It also may be topped with cheese. A small can of water chestnuts may be sliced and added. Snap beans, French styled beans, or green peas may be used.

Mrs. Frank B. Morris

Mrs. John A. Spencer

Mrs. Edward M. Marsh

GREEN BEAN PARMESAN

1 lb. green beans, cut French style	1/2 tsp. salt
	1/8 tsp. pepper
1/2 minced small onion	1/4 c. grated Parmesan
1/2 c. salad oil	cheese
1/8 c. wine vinegar	

Cook beans in boiling salted water until tender, about 15 or 20 minutes. Drain. Cool. Toss beans with rest of ingredients. Chill. Makes 4-5 servings.

Mrs. Richard L. Shoemaker

ORANGE GLAZED BEETS

1 1/2 lb. fresh beets or	3 T. orange juice
1 lb. can baby beets drained	
3 T. butter or margarine	
1/4 c. orange marmalade	

Heat butter in skillet and stir in marmalade with orange juice. Add beets. Cook and stir over low heat until beets are heated through— 6-8 minutes. Garnish with fresh orange slices.

Mrs. Marion D. Hancock

BEETS IN ORANGE SAUCE

8-10 beets, cooked and sliced	3 T. brown sugar
or 2 cans sliced beets	1 T. butter, melted
1 sm. onion, grated	1 orange, juice and
1 T. vinegar	grated rind
	salt to taste

Mix all ingredients and place in sauce pan. Cover tightly and cook for 15 min. Turn heat to simmer.

Mrs. H. B. Simpson

CHEESE BROCCOLI

2 pkgs. frozen broccoli,	1 can water chestnuts
chopped	Pepperidge Farm dressing
1 can cheddar cheese soup	

Cook broccoli as directed. Mix in cheese soup and sliced chestnuts. Put in greased casserole and sprinkle crushed stuffing on top. Dot with butter. Bake at 350 degrees for 30 min. Serves 8.

Mrs. I. W. Salisbury

BROCCOLI ITALIENNE

2 10 oz. pkgs. of frozen	1/2 c. mayonnaise or
broccoli spears or 2	salad dressing
lb. fresh broccoli	1/2 c. shredded sharp
1/2 tsp. oregano, crushed	cheese
	1 T. milk

Cook broccoli until tender in boiling salted water, to which oregano has been added; drain. In top of double boiler mix mayonnaise, cheese, and milk. Heat over hot water, not boiling water, stirring until cheese has melted and mixture is hot. Serves 6.

Mrs. Kenneth W. Griffith

BROCCOLI CASSEROLE I

2 10 oz. pkgs. cut broccoli	2 T. flour
or broccoli spears cut in	cracker crumbs
bite size pieces. Chopped	1/2 c. water
broccoli may be used.	1 sm. jar Cheese Whiz
1 stick margarine	(8 oz.)
1/2 onion, chopped	3 eggs

Cook broccoli as directed on the package. Drain. Melt 1/2 stick margarine and sauté onion until tender, but not browned. Stir in flour until smooth. Add water and stir until bubbly. Add Cheese Whiz and well beaten eggs. Mix in broccoli. Pour into a buttered 1 1/2 qt. casserole. Top with cracker crumbs and remaining 1/2 stick margarine. Bake at 325 degrees about 40-45 minutes.

Mrs. James McKenzie

BROCCOLI CASSEROLE II

2 lge. onions, chopped	2 tsp. monosodium glutamate
1 stick butter	1 lge. can mushrooms
6 pkgs. chopped broccoli	1 c. chopped blanched almonds
4 c. cream mushroom soup	
3 pkgs. garlic cheese	1 c. bread crumbs

Sauté onions in butter. Add broccoli and cook until tender. Add mushroom soup, cheese, monosodium glutamate, mushrooms, and 3/4 c. almonds. Pour in largest casserole available or in 2 casseroles. Sprinkle rest of almonds and bread crumbs on top. Bake in 300 degree oven until bubbly. Serves 18.

Mrs. Max L. Barnhardt, Jr.

CABBAGE PIE

7 c. medium-shredded cabbage	2 tsp. salt
16 soda crackers	1/2 tsp. ground black pepper
2 c. milk	
1/4 c. butter or margarine	1/2 tsp. celery seed

Fill a 1 1/2 qt. casserole with alternating layers of cabbage and coarsely crumbled soda crackers, having 3 layers of each with cabbage as bottom layer and crackers as top layer. Heat milk with remaining ingredients and pour over cabbage. Bake in preheated moderate oven (350 degrees) for 40 min. or until lightly browned over the top. Yield: 6-8 servings. This recipe tastes like oysters.

Mrs. Gordon Hanes

CABBAGE CASSEROLE

Grease casserole dish with bacon or ham fat. Add a quartered head of cabbage. Sprinkle with salt and pepper and

1 chopped onion. Pour $\frac{3}{4}$ c. bouillon over it and top with pork sausages. Cover and bake in a moderate oven 1 hour.
Yield: 4 servings

Mrs. W. F. Maready

CANDIED CARROTS

4 raw carrots	1 T. butter
$\frac{1}{2}$ c. water	2 T. brown sugar
	salt to taste ($\frac{1}{4}$ tsp.)

Wash and scrape carrots. Cut in half lengthwise. Put water into saucepan large enough to hold the carrots. Cover. Add salt, then carrots. Cook at med. heat until tender. Put butter, brown sugar, salt into frying pan and stir with wooden spoon until blended. Let syrup cook 3 min. Add carrots, one at a time, turning each piece until well coated. Cook 5 min. longer. Serve hot. Yield: 4 servings.

Mrs. H. Jerry Alley

CARROT RING

3 eggs	2 T. melted shortening
1 c. evaporated milk	$\frac{3}{4}$ tsp. grated onion
3 $\frac{3}{4}$ c. grated raw carrots	1 $\frac{1}{2}$ tsp. salt
2 c. soft bread crumbs	$\frac{1}{4}$ tsp. pepper

Beat slightly 3 eggs. Stir in the other ingredients. When well mixed pour in greased and floured ring mold. Set in a pan of hot water and bake 1 $\frac{1}{2}$ hrs. at 350 degrees or until firm. Unmold and serve hot with center filled with green peas. Or bake in 7 x 7 x 3 loaf pan and after unmolding serve with garnish of asparagus spears.

Mrs. Charles P. Bowles

SCALLOPED CARROTS

2 lbs. carrots sliced rather thin	1 T. butter
1 can cream of celery soup	1 med. onion
$\frac{1}{2}$ can of milk	8 oz. pkg. sliced cheddar cheese
$\frac{1}{8}$ tsp. celery salt	buttered bread crumbs
$\frac{1}{4}$ tsp. dry mustard	

Cook carrots until just tender. Drain well. Dilute soup with milk and add salt and mustard. Sauté onion in butter and add to soup mixture. Arrange layers of carrots and cheese in casserole until carrots are used up. Pour soup mixture over and top with bread crumbs. Bake at 350 degrees until bubbly and cheese melts. Use a two quart casserole. Yield: 8-10 servings.

Mrs. Samuel M. Taylor

SPRING CHEESE SCALLOPED CARROTS

4 c. sliced carrots	1 c. milk
1/2 c. water	1 c. grated sharp cheddar
1/2 tsp. salt	cheese
2 T. butter	1 can (3 1/2 oz.) French
2 T. flour	Fried onion rings

Cook carrots in salted water. Drain. Melt butter and stir in flour. Gradually add milk. Cook until thick. Add cheese and stir until melted. Save 1/3 onions for top. Put 1/3 of the carrots in casserole. Cover with 1/3 onions. Repeat until all are used. Pour sauce over all. Bake 15 min. at 350 degrees. Sprinkle remaining onions on top and bake 5 more min.

Mrs. K. M. Peters

MAKLOUBEH (CALIFLOWER UPSIDE-DOWN DISH)-ARABIA

1 med. cauliflower	1 lb. lamb (cut in sm.
2 c. uncooked rice	pieces)
spices to taste	1/2 stick butter

Boil meat until tender, reserving the liquid. In meantime, separate cauliflower in fairly small pieces. Fry in oil until brown and drain on paper. Wash rice and soak in very hot water 15 min. Melt butter in skillet, add rice and sprinkle with salt, pepper and a dash of allspice, nutmeg and cinnamon. Mix well while heat is still on. In a deep pan put meat in bottom, add cauliflower then top with rice mixture. Spread evenly and cover with the boiling broth from the meat which has been strained. Bring to slow boil then lower heat and cook until no liquid remains. To serve, put a deep tray on top of pan and turn over so that the bottom, or meat will come out on top.

Mrs. Thomas W. Chlosta, Jr.

BRAISED CELERY

8 in. lengths of celery	1 c. chicken broth
1 T. butter	1 tsp. salt
2 T. flour	pepper

Cook celery in butter in covered pan until tender. This must be over very low heat about 30 min. Drizzle flour over celery from a sifter. Add 1 c. chicken broth, salt and pepper. Heat gently and serve when thickened.

Mrs. E. H. Martinat

CORN LORRAINE

1 unbaked pie shell	2 eggs
1 lb. bacon	1 #303 can cream style corn
1 c. onion, chopped	black and cayenne pepper
1 c. shredded Swiss cheese	2/3 c. (6 oz.) evaporated milk

Rub inside of the pie shell with softened butter. Chill 1 hour. Fry bacon reserving 6 slices for garnish. Sauté onions in 1 T. bacon drippings. Crumble rest of bacon and mix with onions. Spread in chilled crust. Top with 1/2 c. cheese. Blend eggs, slightly beaten, with can of corn. Add pepper and pinch of cayenne. Add 1/2 c. cheese. Add 2/3 c. milk, scalded. Pour mixture into shell. Bake 10 min. at 450 degrees. Reduce heat to 325 degrees and bake 25 more minutes. Arrange reserved bacon on top during last 5 minutes of baking. Cool slightly. Cut in pie shaped serving pieces.

Mrs. Maude Williamson

CORN PUDDING I

1 can cream style corn	1 c. milk
2 eggs (slightly beaten)	1/4 stick butter or oleo
1/3 c. sugar	dash of pepper
1 tsp. salt	

Melt butter or oleo in pan and then add above mixture. Bake at 375 degrees about 45 min.

Mrs. J. Donald Hall

Similar recipe contributed by Mrs. E. B. Westmoreland

CORN PUDDING II

2 12 oz. cans whole kernel corn	2 T. butter
2 eggs	2 c. milk
2 T. sugar	2 T. cornstarch
1/2 tsp. pepper	1 tsp. salt

Combine 1 can corn, eggs, sugar, pepper, butter, milk, cornstarch and salt in blender until well mixed. Add second can of corn and pour into buttered baking dish. Bake at 400 degrees for 10 min., then 325 degrees for 40 minutes until brown and firm.

Mrs. Douglas Dillard

EGGPLANT CASSEROLE

1 eggplant	2 eggs slightly beaten
1 sm. onion	3 T. tomato catsup
1/2 green pepper	1/2 lb. grated American cheese
salt and pepper	

Cook eggplant until tender. Drain well and mash with potato masher. Combine other ingredients and bake in 350 degree oven for about 30 min.

Mrs. G. H. Hastings

CURRIED EGGPLANT

1 eggplant	4 T. curry powder
1 c. flour	butter or olive oil
salt and pepper	1 pt. heavy cream

Wash and slice eggplant 3/4 of an inch across the eggplant. Dry eggplant thoroughly. Place flour, salt and pepper and curry powder in a strong paper bag. Add eggplant and shake until slices are coated. (The plant must be dry or flour will be gummy.) If serving the dish with chicken, saute in butter, using plenty to prevent burning. Sprinkle each slice generously with curry powder during cooking. As the slices soften, add them to a casserole which may be taken to the table. When all the slices are in the casserole, cover with heavy table cream and bake in a 250 degree oven for 1 hour, making sure that the cream does not come to a boil. This dish is especially good served with saddle or leg of lamb. If accompanying lamb, saute in olive oil.

Mrs. Gordon Hanes

OVEN CRISPED EGGPLANT

1/2 c. fine cracker crumbs	1 egg
1/4 tsp. oregano	1 T. water
1/2 tsp. paprika	2 sm. eggplants about 1
1/2 tsp. salt	lb. each
	1/2 stick butter or oleo

Mix crumbs, oregano, paprika and salt. Beat egg with water. Peel eggplant and cut lengthwise into 6 segments. Dip each segment into beaten egg and then into crumb mixture. Let stand at least 30 min. to set crumb mixture. Place peeled side down in shallow baking pan. Drizzle with melted butter and bake in 400 degree oven for about 20 min. or until crisp on outside and tender on inside. Makes about 6 servings.

Mrs. Henry B. McCorkle

GARDEN CASSEROLE

6 med. Irish potatoes peeled and sliced	1 c. grated sharp cheese
2 or 3 med. onions peeled and sliced	1 can cream mushroom or celery soup
4 carrots, sliced round	Corn flake crumbs
1 sm. can English peas	

In well greased casserole place layer of potatoes, onions, carrots, peas. Salt and pepper, using some on the several layers of vegetables. Pour over mixture the mushroom or celery soup. Then sprinkle the cheese over soup and finally top with corn flake crumbs. (Use the regular corn flakes coarsely crumbled.) Bake in a covered casserole 1 hr. 15 min. at 350 degrees. Reduce heat after 15 or 20 min. to 325 degrees. Green beans or lima beans may be substituted for peas.

Mrs. H. B. Simpson

BAKED GRITS

6 c. cooked grits (about 1 1/3 c. uncooked yellow grits preferred)	3/4 to 1 c. milk
1 stick butter	1 T. minced parsley
	2 eggs
	1 1/2 c. grated sharp cheddar cheese

Cook and salt grits according to directions on box. Mix in other ingredients adding eggs last. A few dashes of salt. Bake 325 degrees for 1 hour. Yield: 10-12.

Mrs. T. N. Lide

GARLIC GRITS

Cook 1 c. quick grits as per directions. Add 1 stick of butter, mix well. Add 1 pkg. (roll) of Kraft garlic cheese (or equal amount of cheddar with garlic powder). Stir until melted. Break 2 eggs in measuring cup and beat lightly. Finish filling cup with milk. Add to mixture and stir well. Pour into a greased casserole and bake at 350 degrees for 40 min. Remove and sprinkle with paprika. Return to oven for 10 min. Yield: 8.

Mrs. Robert Cundiff

Variation: Use buttered cornflakes as topping.

Mrs. Ira W. Baity, Jr.

MACARONI CASSEROLE

2 c. cooked macaroni	1 sm. jar pimento peppers
1/4 lb. sharp cheese	1 egg beaten into 3/4 c. milk
3 T. peanut butter	Salt and pepper to taste

Place ingredients in casserole in layers. Bake at 350 degrees for 30 minutes. Serve hot.

Mrs. C. M. Miller

DEVILED MACARONI OR SPAGHETTI

6 oz. macaroni or spaghetti	2 T. butter
3 hard-boiled eggs forced through sieve	2 T. flour
1/2 pt. milk	2 T. chopped parsley
1 T. onion juice	Dash of nutmeg
1 tsp. cayenne (if you like it hot)	1/2 tsp. salt

Make thick sauce of milk, butter, flour, add sieved eggs to the sauce, then all other ingredients and lastly macaroni. Put in casserole or individual shells or ramekins, top with buttered crumbs and run in oven to heat. If you like catsup, make indentation with spoon in each and add

1 tsp. to each one, or if using casserole simply serve catsup with it.

Mrs. Eben Alexander

NOODLES AND WALNUTS

1 pkg. med. noodles	1 c. milk
1 lb. English walnuts	1 c. Romano cheese, grated
1 garlic bud	1 stick butter
1 sm. bunch parsley	

Mix butter, nuts, parsley and heat. Cook noodles. When ready to serve, add warm (not scalding) milk to above mixture. Add noodles in layers with mixture and cheese.

Mrs. William Henry Dillon

GOURMET ONIONS - Mrs. Abbey Keys

3 T. butter	1/4 c. sherry
1/2 tsp. monosodium glutamate	10-12 sm. onions -
1/2 tsp. sugar	peeled, cooked, drained
1/4 tsp. salt	1/4 c. shredded par-
1/4 tsp. pepper	mesan cheese (optional)

Melt butter in saucepan. Stir in monosodium glutamate, sugar, salt, pepper and sherry. Add onions and heat quickly about 5 min. stirring now and then. Turn into serving dish and sprinkle with cheese (optional). Yield: 6 servings.

Mrs. Thomas W. Chlosta, Jr.

BAKED PEAS, CHINESE STYLE

1/2 c. thinly sliced onion	1 can (1 lb.) bean sprouts, drained
1 can (6 oz.) sliced mushrooms, drained	1 can (8 oz.) water chestnuts drained and sliced
1/4 c. butter	1 can (10 1/2 oz.) cream of mushroom soup undiluted
1/2 c. milk	1 tsp. salt
1 pkg. frozen green peas, partially defrosted and broken apart (10 oz.)	
Dash of pepper	
1 c. Chow Mein Noodles	

Sauté onions and mushrooms in butter until soft. Add to peas, bean sprouts and water chestnuts. Blend together soup, milk, salt and pepper. Pour over vegetables and

mix carefully. Place in 1 1/2 qt. shallow casserole. Edge with Chow Mein Noodles. Bake 350 degree oven 30-40 min. Serves 6.

Mrs. Henry B. McCorkle

MUSHROOM SCALLOPED POTATOES

In a 2 qt. bowl mix:

1 can cream of mushroom soup	1/2 tsp. salt
1/2 c. grated process American cheese	4 oz. can mushrooms, stems and pieces - drained
1/4 c. finely cut pimientos	

Stir in gradually:

2/3 c. evaporated milk (1 sm. can)	4 c. thinly sliced peeled raw potatoes
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Put into a greased shallow 1 1/2 qt. baking dish. Top with 1/4 c. grated American cheese. Bake 350 degrees for 1 hour. 6 servings.

Mrs. Robert L. Vann

SCALLOPED POTATOES

About 8 med. potatoes (thinly sliced and pared)	1 can condensed cream of mushroom soup
1/4 c. minced onion	1 c. milk
	2 tsp. salt

In greased 11 x 7 x 1 1/2 baking dish or 2 qt. casserole, alternate layers of potatoes and onion. Combine remaining ingredients, dash pepper and pour over. Cover. Bake at 350 degrees for 45 min. Uncover and bake 20 to 30 min. longer or until potatoes are tender. 8 servings.

Mrs. Kenneth W. Griffith

MY OWN BUFFET POTATOES

2 lb. frozen french fries	garlic salt to suit taste,
1 tall can evaporated milk	or, salt that you prefer
1 stick margarine	2 c. sharp cheddar cheese-grated

Place unthawed potatoes in foil lined casserole, I use 9 x 13 pan, add salt, pour milk over potatoes, sprinkle cheese over top and dot top with margarine. Parsley may be added for flavor if desired. Seal in foil and bake

in a 400 degree oven for 45 minutes. Makes 8 generous servings!

Mrs. Edward B. Hampton, Jr.

SWEET POTATO MARSHMALLOW PUFF

1/4 c. pineapple	1/2 tsp. nutmeg
1/4 c. apple sauce	butter, salt
1/2 stick butter	6 med. sized sweet potatoes (cooked)

Cream all ingredients together. Roll around a marshmallow and roll in crushed cornflakes. Bake in medium oven until brown.

Mrs. K. M. Peters

SWEET POTATO AND APPLE CASSEROLE

5-6 med. sweet potatoes	3 T. maple syrup
1 1/2 lb. cooking apples	1 T. lemon juice
2/3 c. light brown sugar	1 tsp. cinnamon
6 T. butter	1/2 tsp. ginger
1/2 c. apple cider	

Cook potatoes until barely tender. Cool. Peel. Cut in crosswise slices. Peel apples and cut in slices. Arrange in alternate layers in shallow buttered 2 qt. casserole. In small saucepan cook remaining ingredients at slow boil about 10 min. Pour over potatoes and apples. Bake at 325 degrees 25-30 min. basting occasionally with sauce.

Mrs. Harold Longfellow

SWEET POTATO CASSEROLE I

Mix 1/2 c. brown and 1/4 c. white sugar	1/2 c. milk
1/4 tsp. salt	1 egg
1/2 c. butter or margarine, melted	1/4 tsp. cinnamon
	pinch of nutmeg

Blend 2 c. raw grated sweet potatoes with grated rind of orange and juice of 1/2 orange. Bake 1 hour at 325 degrees.

Mrs. Edward M. Marsh

SWEET POTATO CASSEROLE II

6-7 potatoes boiled in jackets, cool, peel, mash and add:	1/4 c. canned milk
1 stick margarine or butter	2 eggs
1/2 c. white sugar	cinnamon, nutmeg and vanilla to taste
1/4 c. brown sugar	

Topping:

1 c. crushed cornflakes	1/2 c. brown sugar
1 stick melted margarine	1/4 c. pecans

Bake at 450 degrees for 15 min.

Mrs. Charles Hooper

Variation: Use 1 tsp. sherry flavoring

Topping: 1 c. brown sugar	1 c. nuts
1/3 c. flour	1/3 stick margarine

Mrs. John Brandon

FANCY SWEET POTATO ORANGE CUPS

3 med. sweet potatoes	1 sm. can drained crushed pineapple
1/2 c. light brown sugar	12 chopped English walnuts
1/4-1/2 stick margarine	3-4 T. fresh orange juice

Slice 3-4 fresh oranges in half. Squeeze out juice and then clean out pulp. Boil potatoes unpeeled until tender. Lift from water and peel. Add sugar and margarine until well mixed. Add the other ingredients. Fill orange rinds with potato mixture. Cover with 1/2 c. miniature marshmallows and run under broiler until marshmallows brown.

Mrs. J. L. McGraw

Variation: Omit English walnuts and orange juice. Put potatoes in casserole and top with marshmallows and coconut.

Mrs. C. M. Hackler

SWEET POTATO PUDDING I

2 c. grated raw sweet potato	2 tsp. vanilla
(may cut in 1" pieces and	1/2 tsp. salt
grate in blender)	1/2 c. butter or oleo
1 c. sugar	1 1/2 c. milk
2 eggs	

Beat eggs and sugar together until lemon color. Add milk, vanilla, salt, melted butter and grated potatoes. Bake in buttered baking dish at 350 degrees for 1 1/2 hours.

Mrs. M. N. Hennessee

Variation: Omit vanilla and flavor with 1 tsp. cinnamon and 1/2 tsp. nutmeg.

Mrs. J. L. Newton, Jr.

SWEET POTATO PUDDING II

3 c. mashed sweet potatoes	1 c. brown sugar
1/2 stick butter or oleo	1/3 c. evaporated milk
1/3 c. crushed pineapple	1/2 c. coconut
1 c. raisins	1/4 tsp. salt
1 tsp. vanilla	

Add sugar and butter to hot mashed potatoes. Mix well and add milk and blend in well. Then add all the other ingredients. Pour in baking dish and bake from 20-30 min. in hot oven. Cover top with either coconut or marshmallows. (I usually use canned potatoes. When fresh potatoes are used, a little more milk is necessary, to keep pudding from being too dry.)

Mrs. Joe R. Tolley

BROWN RICE

1 c. regular rice	1 can Campbell's Onion Soup
1 can Campbell's Beef Con-	1/4 - 1/2 stick margarine
sume Soup	

Wash one cup rice. Place in ungreased casserole. Add a little salt. Pour in soups. Slice margarine over the top. Cover and bake at 350 degrees for one hour.

Mrs. Wade Moser

Variation: Omit Onion soup and margarine. Add $\frac{3}{4}$ c. water, $\frac{1}{2}$ tsp. garlic salt, salt, pepper and 2 T. salad oil.

Mrs. William C. Pollok

CLOUD NINE RICE - HELOISE

1 c. cooked rice	2 T. butter, melted and cooled
3 eggs separated	
$\frac{1}{4}$ lb. grated cheddar cheese	$\frac{1}{2}$ c. milk
	pinch of salt

Separate whites of eggs from their yolks. Beat whites until stiff. Add the yolks to the cooked rice. Blend in milk, melted butter, and grated cheese. Stir all of these well. Gently fold in the beaten egg whites, adding a little salt to taste. Pour into greased quart casserole and bake at 300 degrees for 30-45 min. or until souffle is brown on top.

Mrs. Harry L. Reed

TURKISH RICE

$\frac{1}{2}$ c. rice	1 bouillon cube (chicken)
1 onion, chopped	1 c. boiling water
$\frac{1}{4}$ c. butter	2 T. vinegar

Sauté onion in butter until yellow, being careful not to let it brown. Add rice (washed in cold water). Stir constantly until thoroughly browned. Dissolve bouillon cube in boiling water; add vinegar. Pour over rice, cover and cook until dry and fluffy (about 10 min.).

Mrs. Robert L. Vann

RICE PARISIAN - Mrs. Jetton King, Jr.

$\frac{3}{4}$ c. raw rice	1 can onion soup
$\frac{1}{2}$ c. sliced canned mushrooms	$\frac{1}{2}$ soup can water
	12 T. butter or oleo

Brown raw rice and mushrooms in 6 T. butter or margarine. Stir in onion soup and water. Mix well and put in covered casserole. Dot with remaining butter. Bake at 350 degrees for about 45 minutes to an hour or until liquid is absorbed.

Mrs. James Y. Spencer

RICE PILAF

2 c. long grain rice	3/4 c. finely chopped
4 c. liquid (either well-	celery
salted chicken broth	3/4 c. finely chopped
or bouillon)	carrots
2/3 stick butter	3/4 c. finely chopped
	parsley
	1/2 c. finely chopped
	onion

Put empty covered casserole in 375 degree oven. Heat butter in iron skillet. Add rice and stir until slightly brown. Bring liquid to a rolling boil. Remove casserole from oven. Add rice. Add boiling liquid. Return to oven (with casserole covered) for 20 minutes. Remove and add chopped vegetables, forking in well. Bake 1/2 hour. Serves 8.

Mrs. Walter Johnston, Jr.

SPINACH SOUFFLÉ.

2 pkg. chopped frozen
spinach
1 pkg. Lipton's dry onion
soup
1 c. Pepperidge Farm crumbs
mixed with
3 T. melted butter
1 pt. sour cream

Boil spinach, drain well. Reserve juice and use as needed to keep dish from becoming too dry. Mix sour cream and onion soup together and let stand 1/2 hour. Then add to spinach with 3/4 of bread crumbs. Bake in a greased dish at 275 degrees for 30 minutes or until hot. Add rest of soaked crumbs sprinkled on top. 6 servings.

	Mrs. Rodney C. Brown
Similar recipe by:	Mrs. Charles Wade, Jr.

MOLDED SPINACH

2 c. cooked spinach (1 pkg. frozen chopped)	1/2 tsp. pepper
2 T. butter	4 tsp. onion juice
2 eggs beaten slightly	2 tsp. vinegar or lemon juice
1 c. milk	little mace or nutmeg
1 tsp. salt	

Combine ingredients (after cooking spinach). Fill greased custard cups. Place in pan of water and bake in 300 degree oven until firm. Serve with mushroom sauce or plain. 6 servings.

Mrs. Edward M. Marsh

SPINACH AND ARTICHOKE HEARTS

3 boxes frozen chopped spinach	1 tsp. salt
1 can (or frozen) artichoke hearts	3 T. vinegar
	2 eggs

Drain artichoke hearts. Put in pan with salt and vinegar until hot. Drain. Cook spinach and season to taste with salt, butter, pepper (or add 1/2 can undiluted mushroom soup if you prefer it creamed). Line bottom of casserole with artichoke hearts, then cover with cooked spinach. Reheat in oven. Garnish with grated or sliced egg. Yield: 4-6 servings.

Mrs. Robert Sartin

SEASONS CASSEROLE

3 c. cooked, mashed, drained squash	1/2 c. thinly shredded sharp cheese
1 egg	1 T. melted butter
1/4 tsp. salt	1/3 c. cracker meal
1 red pimento diced 1/4 to 1/2 in.	Sprinkle of Seasoned Salt

To the squash add salt, butter and egg well beaten. Place in 1 qt. baking dish lightly greased. On top spread a layer of cheese with scattered pimento cubes and over all sprinkle a light layer of cracker meal and dashes of seasoned salt. Bake 10-15 min. at 375 degrees until lightly browned. Do not over season.

Mrs. Guy F. Hinshaw

SQUASH CASSEROLE

Steam young yellow squash in a little salt water till tender. Slice and cover bottom of casserole. Make a medium white sauce using: 1 1/2 T. butter

1 1/2 T. flour

1 c. milk and salt to taste

Pour sauce over layers of squash

buttered bread crumbs or saltine
crumbs

3 hard boiled eggs sliced or
chopped

1/2 to 1 c. slivered almonds
dot with butter

With the top layer being bread crumbs, add melted butter over top and 1 c. grated cheese. Bake 20-30 min. in 350 degree oven. Cabbage or broccoli could be a substitute for the squash, with eggs and almonds optional.

Mrs. Jack Millar

SQUASH SOUFFLE I

2 lb. yellow squash sliced

1 med. onion

1 tsp. salt

1/2 tsp. sugar

3 T. melted butter

3 T. flour

2 eggs slightly beaten

1 c. milk

1/2 lb. sharp cheddar
cheese grated

Seasoned salt

Buttered bread crumbs

Combine squash, onion, salt and sugar. Simmer with small amount of water for about 20 min. Drain well. Mash with potato masher. Add eggs, melted butter, flour, milk and cheese. Add seasoning salt to taste. (May be frozen at this stage.) Bake in buttered 1 1/2 qt. casserole for 30 min. at 350 degrees. Top with crumbs and bake about 10 min. more.

Mrs. Henry B. McCorkle

Mrs. Richard Bynum, Mrs. J E. Lindsay and Mrs. James McKenzie submitted similar recipes.

Variation of the above recipe is: Use 1 med. green pepper chopped fine. Use 1 1/2 c. milk and omit cheese and buttered bread crumb topping. The same recipe makes a

delicious eggplant casserole by omitting the green pepper. Use 1 large eggplant.

Dr. Elizabeth Welch

SQUASH SOUFFLE II

2 lb. squash, cooked until tender and seasoned to taste.

Make white sauce as follows:

1/2 c. butter or margarine	2 c. milk
1/2 c. flour	1 1/2 lb. sharp cheese
2 eggs beaten together	grated

Cook butter, flour and milk in double boiler until thickened. Add squash to white sauce, then the eggs and cheese. Cook in double boiler 1/2 hour, stirring occasionally. Pour into greased casserole, sprinkle with bread crumbs. Bake at 350 degrees for 1/2 hour.

Mrs. Alex M. Nading

Similar recipes were sent by Mrs. Ruggles L. Baker and Mrs. John Felts.

CRUNCHY SQUASH CASSEROLE

2 lb. yellow squash	3 T. margarine
2 c. grated cheddar cheese	1/4 c. chopped almonds
2 eggs	Buttered bread crumbs
1 can cream of mushroom soup	

Cook sliced squash in unsalted water until tender. Drain in a colander. Mash and add butter and grated cheese while squash is hot. Add well beaten eggs. Add almonds and mushroom soup and mix well. Pour into buttered dish and bake 350 degrees about 30 min. or until done. During last 10 minutes of cooking time, remove casserole from oven and sprinkle top with bread crumbs which have been rolled in melted margarine. Return to oven until golden brown. Yield: 6-8 servings.

Mrs. Henry P. Smith

STUFFED SUMMER SQUASH

3 med. sized squash	2 tsp. Parmesan cheese
3/4 to 1 slice soft bread	1 1/4 tsp. salt
to make crumbs	1/4 tsp. pepper
1 sm. onion minced very fine	1/2 tsp. dried basil
3 T. butter	leaves, crushed

Boil whole squash until they stick easily with a fork. Cut off curved necks, trim ends, cut the squash in half. Scoop out pulp and mash, including the chopped curved necks. Add butter, Parmesan cheese, minced onions and soft bread crumbs. Season with salt, pepper and basil. Stuff the shells and sprinkle with more Parmesan cheese. Bake 30 minutes in 350 degree F. oven. Serves six. This dish may be made ahead of time and refrigerated. In this case add about 20 minutes to cooking time.

Mrs. William W. Avera

BAKED STUFFED SQUASH

Boil 4-6 medium size yellow summer squash whole until tender. Lift carefully out of hot water and split lengthwise. Use a teaspoon and remove seed and inside pulp from the shells, being careful not to tear the shells. Place shells in a baking dish. In a hot skillet crumble up 2 to 3 oz. of fresh sausage. Add one medium sized onion chopped and sauté. Add salt and pepper to taste. Add the seed and scooped out pulp. Crumble two slices of fresh bread into mixture and 1 tsp. of Accent. If too dry, add a bit of water. Blend well. Stuff squash shells and bake at 375 degrees until brown.

Mrs. J. L. McGraw

BAKED ACORN SQUASH WITH APPLES

6 lge. tart apples	1/4 tsp. cinnamon
1/2 c. firmly packed brown sugar	1/2 c. grated sharp cheese
2 T. lemon juice	4 med. sized acorn squash
1/4 tsp. nutmeg	8 tsp. butter

Wash, pare, core and dice apples. Add cheese and seasonings. Wash squash and cut in half lengthwise. Scoop out seeds. Make to sit firmly. Fill centers with mound of apple mixture. Top with 1 tsp. butter. Pour about 1 inch water into pan. Cover with foil and bake in moderate hot oven 375 degrees for 1 hour 15 min. or until very tender and apples are transparent. Remove foil and top each with a little additional grated cheese. Bake 5-10 min. or until cheese melts. 8 servings.

Mrs. Ralph Stockton

BROILED TOMATOES

Remove stem and cut in half. Spread each half with 1 tsp. mayonnaise and 1/2 tsp. of scraped onion. Place under broiler until bubbly and light brown. Crumble 1/2 slice of cooked bacon and chopped parsley on top.

Mrs. L. G. Pfefferkorn

STUFFED TOMATOES

Cut slice from stem end of 4 med. tomatoes. Combine 1/4 c. bread crumbs, 1/4 c. melted butter, 1/4 c. Parmesan cheese, 2 T. finely chopped green onions, 1 tsp. salt and dash of pepper. Top tomatoes with cheese-crumb mixture. Bake at 350 degrees for 30 min.

Mrs. Max L. Barnhardt, Jr.

SCALLOPED TOMATOES

1 1/2 c. stale bread (broken in coarse pieces) 1/4 c. melted butter or margarine
Line baking dish with bread pieces and pour melted butter over them. Mix until the pieces are coated with butter.
3 c. sliced fresh tomatoes 1 tsp. salt
(peeled). Canned tomatoes 6 T. brown sugar
may be substituted. Dash of ground cloves
Heat tomatoes to boiling and pour over bread. Stir to distribute bread in tomatoes. Bake in 425 degree oven for 30 minutes or until well browned. This dish freezes well. 6 servings.

Mrs. John Brandon

TOMATO PUDDING

3 c. canned tomatoes and juice	salt to taste
1 c. white sugar	1/2 stick butter
1/2 c. brown sugar	1 1/2 c. toasted bread cubes
	1 tsp. cinnamon

Put bread cubes into shallow greased dish. Cover with tomatoes and other ingredients. Dot with butter. Cover with foil. Bake at 325 degrees for 1 hour or until thick.

Remove cover and brown for 15 min. Mixture will be thick like pudding.

Mrs. E. H. Martinat

SCALLOPED ZUCCHINI

4 zucchini	1/2 c. Pepperidge Farm
2 T. olive oil	dressing
1 onion, sliced	1/2 tsp. salt
1 clove garlic	1/8 tsp. pepper
2 cans tomatoes	1/2 c. grated cheese
	1/4 tsp. oregano

Cut up zucchini. Heat oil, add onion. Cook until golden. Add crushed garlic, cook a few minutes. Remove garlic. Combine onion, zucchini, tomatoes, and dressing. Mix well. Season. Put in buttered baking dish. Sprinkle with grated cheese. Cover and bake 350 degrees for 50 min. Remove cover and brown.

Mrs. R. L. Stevenson

FRUIT SIDE DISHES

BAKED CANDIED APPLES

12-14 med. tart apples -	1/2 stick butter
if apples are not tart	1/3 c. water
enough add small amount	cinnamon
of lemon juice	nutmeg
1 c. sugar	

Pare and core apples, cut into eighths. Put into 2 qt. baking dish. Add water. Spread sugar evenly over apples, then sprinkle all over with ground cinnamon and ground nutmeg. Dot with butter and bake at 350 degrees for 2 1/2 hours.

Mrs. James Y. Spencer

CRANBERRY APPLE CASSEROLE

3 c. apples, chopped and	1 stick melted butter
unpeeled	1/4 c. brown sugar
2 c. whole cranberries	1 c. oatmeal
1/3 c. white sugar	1/3 c. plain flour
1/3 c. brown sugar	1/3 c. chopped nuts

In casserole put apples, cranberries, white sugar and 1/3 c. brown sugar. Over this pour a mixture of margarine, 1/4 c. brown sugar, oatmeal, flour and nuts. Bake at 350 degrees for 45 min.

Mrs. J. J. Harris

A similar recipe was submitted by Mrs. Judson D. DeRamus

GOLDEN APPLES

8 Golden Delicious apples	1 lemon
1 orange	3 c. water
2 c. sugar	

Grate rind of lemon and orange and add to water and sugar. Boil until it "spins a thread". Pare and slice each apple into eighths and place in syrup. Cook slowly until gold colored. Add juice of lemon and orange and continue cooking slowly until apples are clear. Serve on flat dish with syrup poured over them. The syrup will be jellied.

Mrs. W. E. Newsome

BAKED BANANAS

8 bananas	1 c. brown sugar
1 lemon	butter

Slice bananas lengthwise (cut in half). Place in casserole and squeeze lemon juice over bananas. Cover the bananas completely with brown sugar. Dot with butter. Bake uncovered at 375 degrees until tender. Turn once. Makes 6 servings.

Mrs. Richard Proctor

CURRIED FRUIT BAKE

1 can pear halves (quartered)	1/2 c. salted almonds
1 can apricots or peaches	(optional)
1 can pineapple chunks	1/3 c. margarine (melted)
1 small bottle maraschino cherries	3/4 c. brown sugar
	3 tsp. curry powder

Mix margarine, brown sugar and curry powder. Drain all fruit and place in oblong casserole dish. Pour brown sugar mixture over fruit. Bake at 325 degrees for 1 hour. 12 servings.

Mrs. Charles Bowles

A similar recipe was submitted by Mrs. W. D. McGlaughon

SPICED GRAPEFRUIT SECTIONS

2 lb. cans grapefruit sections	1/2 tsp. whole cloves
1/4 c. firmly packed brown sugar	1/2 tsp. nutmeg

Drain grapefruit. Pour syrup into saucepan; boil rapidly 2 min. Add brown sugar and spices; simmer 5 min. Remove from heat; add grapefruit sections. Serve hot or cold. 6 servings.

Mrs. Jack Cabaniss

MINCEMEAT PEACHES - R. J. Reynolds Test Kitchen

1 can peaches	Grated lemon rind
Vermont Maid Maple Syrup	Mincemeat

Drain canned peaches. Pour a little syrup and a bit of grated rind in each. Top with mince meat. Heat and serve.

Mrs. George Chandler

BAKED PINEAPPLE

1/2 c. sugar	1 lge. can crushed pineapple
2 tsp. flour	2 slices bread
3 eggs	1 stick butter

Mix sugar and flour together. Beat eggs well and mix with above. Add can of pineapple. Put in a greased baking dish. Crumble bread on top. Slice the stick of butter on top. Bake 1 hour at 400 degrees. 4-6 servings.

Mrs. I. W. Salisbury

STEWED RAISINS

1 lb. box seedless raisins	1 c. water
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Cook raisins just as you would prunes. Break them apart; put in a saucepan with 1 c. or a bit less of water and cook about 15 min., simmering after they begin to cook. When done, there will not be much liquid left, and it will be dark and syrupy.

Mrs. H. B. Simpson



Heritage Recipes

editor: Mrs. Henry Nading Sr.

Be sure to keep crisp cookies and moist cookies in separate containers; otherwise, crisp ones become soggy and moist ones dry out. Keep both containers tightly covered. If crisp cookies become limp, place them on a cookie sheet in 225 degree oven for about 10 min.

When baking two sheets of cookies at the same time, place oven racks about six inches apart, allowing at least an inch of space around each sheet. Do not let pan touch oven walls. This insures even baking.

Unbaked dough for dropped cookies may be stored tightly covered in refrigerator as long as two weeks and baked fresh as needed.

HERITAGE RECIPES

Centenary Church has a rich culinary heritage. Many recipes of "old" Centenary and West End Church members are preserved in this chapter. Some of our present day members have submitted their old family recipes.

BREADS

SWEET POTATO BISCUITS

My grandmother, Mrs. L. C. Montgomery

1 yeast cake	2 T. shortening or butter
2 c. sweet milk	3 T. white sugar
2 c. mashed sweet potatoes	1 tsp. salt
	Flour

Put shortening and milk on stove to warm. Dissolve yeast in mixture. Add potatoes, sugar and salt. Put in enough flour to make a medium dough. Put in warm place until double in size. Mix in more flour to make stiff dough. Let rise again until double in size. Make into biscuits about the size of a walnut. Place far apart on a wide pan. Bake in a moderate oven.

Mrs. W. H. McGehee, Jr.

CHEESE STRAWS

My mother, Mrs. N.S. Wilson

Into one pint of flour mix one-fourth pound of butter, a teaspoon of salt, saltspoon of cayenne pepper, and one pound of grated cheese. Roll pastry a quarter of an inch thick; sprinkle half of surface with grated cheese, adding a dash of cayenne. Fold the other half over this and press edges together. Fold and roll again adding cheese as before. Repeat process until rich enough. Cut into strips and bake.

Miss Fannye Wilson

ICEBOX BREAD OR ROLLS

My mother, Mrs. R.C. Taylor

Boil and mash 1 med.-size Irish potato (reserve water).

Combine with: 2/3 c. Crisco 1/2 c. sugar
 1 tsp. salt

Scald and add to above mixture:
 1 c. milk

Cool slightly. Beat and add to above mixture 1 egg. Dissolve 1 pkg. of yeast in 1 c. lukewarm water (potato water, if saved). Add to above mixture. Sift flour (about 6 c.) and add gradually. Dough should not be too stiff - not stiff enough to handle by hand. Sprinkle lightly with flour, cover and place in refrigerator for at least 3 hours. (Can be kept up to 3 days.) Knead on floured board and shape into 3 loaves or 3 doz. rolls. Place in greased loaf pans. Cover and let rise for 1 hr. at room temperature. Bake in 350 degree oven for 1/2 hr. Remove from pans immediately.

Mrs. Zeb Barnhardt

MEAL AND FLOUR MUFFINS

Miss Mary S. Hinshaw

One cup flour, one-half cup meal, three teaspoons baking powder, one teaspoon salt, one and one-half cups sweet milk, one egg, two tablespoons melted fat, mixed in order written. Pour into muffin tins and bake at 425 degrees for 15-20 min.

NUT BREAD

My mother, Mrs. Edwin Greble

4 c. flour	2 eggs
4 tsp. baking powder	2 c. milk
1 tsp. salt	1 c. chopped nuts (pe-
1 1/4 c. sugar (white or	cans)
brown)	

Sift dry ingredients together. Add chopped nuts. Add beaten eggs and milk. Pour into two greased and floured loaf pans. Let rise 20 min. Bake about 40 min. at 350 to 375 degrees.

Mrs. Cooper Adams

NUT LOAF

Baker family recipe

1 pkg. (1-1/2 c.) pitted dates,	Butter size of an egg
cut coarsely	1 tsp. soda
2/3 c. sugar	1 c. boiling water

Pour water over ingredients and stir until butter and sugar melt. Cool. Add:

1 egg (beaten lightly)	1 tsp. baking powder
1 c. nuts	Pinch of salt
2 1/2 c. regular flour	

Bake at 350 degrees for 1 hour, 15 min. in loaf pan.

Mrs. Ruggles L. Baker

FRENCH ROLLS

Mrs. Rufus Dalton

One pint sweet milk, six eggs, one cup butter, three-fourths cup sugar, one cake yeast, enough flour to make a stiff batter. Let it rise overnight; knead thoroughly in the morning and let it rise again in the tins. Bake an hour and a quarter in a moderate oven.

TUTTI FRUTTI SANDWICHES

One cupful each of dates, crystalized cherries, figs and blanched almonds. Chop very fine and mix with pineapple juice and spread between slices of buttered light bread.

Mrs. James K. Norfleet

CAKES

MOTHER'S ANGEL CAKE

11 egg whites	1 tsp. cream of tartar
1 1/2 c. sugar	1/4 tsp. salt
1 c. flour	1 tsp. vanilla

Beat whites of eggs until frothy; add cream of tartar and continue beating until eggs are very stiff. Sift in sugar gradually, fold in flour and salt which have been sifted four times. Add vanilla. Bake 45-50 min. in angel food pan (Never grease this pan or use it for any other kind of cake.) at 325 degrees. Stick spoon down in the batter in the pan to make sure there are no air holes in it. When the cake is done, cool by standing the pan upside down until the cake drops out by itself.

For more than fifty years no birthday in the Clay family was complete without Mother's Angel Cake.

Mrs. J. W. Clay

DEVIL'S FOOD CAKE

My mother, Mrs. Mac G. Anders

First part:

3/4 c. cocoa	1 c. brown sugar
1/2 c. water	1 egg yolk
pinch of salt	

Cook over boiling water, stirring constantly, until it reaches boiling point. Set aside to cool.

Second part:

1 c. white sugar	1/4 lb. butter
2 eggs (beaten separately)	1/2 c. milk
1 tsp. vanilla	2 c. flour sifted (good
1 tsp. soda dissolved in	measure)
3 T. hot water	

Combine ingredients of the second part, creaming the sugar and butter; add the egg yolks, vanilla, and then flour and milk alternately. Add the soda water. Add cocoa mixture to other ingredients just before folding in the beaten egg whites. Bake 35-40 min. in a moderate oven. This makes 2 layers.

Sea Foam Frosting:

1 1/2 c. brown sugar	5 T. water
2 egg whites	1 tsp. vanilla
pinch of salt	

Mix well and beat constantly in top of double boiler over boiling water until thick enough to stand in peaks when dropped from beater (about 7-10 min.). Add vanilla. Nuts may be added.

Mrs. Carl H. Underwood

EGGLESS APPLESAUCE CAKE

My grandmother, Mrs. John Webster

1/2 c. butter	1/2 level tsp. ground cloves
1 c. brown sugar	1 level tsp. ground cinnamon
1/2 c. milk	2 level tsp. baking powder
2 c. flour	1 c. applesauce
1/2 level tsp. salt	

Beat the butter and sugar together. Add the milk and then the applesauce. Lastly add the flour, spices, baking powder and salt sifted together. Beat very thoroughly and bake in a moderate oven three-quarters of an hour. Makes 2 9 in. layers. If liked, a cup of chopped seeded raisins may be added to the cake batter. Ice with caramel icing.

Mrs. John Brandon

WHITE FRUIT CAKE

Elizabeth Fetter Perry (Mrs. Frank)

1 lb. butter	1 lb. candied pineapple
1 1/2 lb. pulverized sugar	1 lb. candied cherries
1 1/2 lb. flour	1 1/2 lb. citron
14 eggs	1 lb. pecans
1/4 tsp. soda in water to dissolve	1 lb. Angel Flake coconut
1 wine glass of white wine or pineapple juice	1 tsp. nutmeg
1 lb. white raisins	2 tsp. lemon juice

Mix as usual. Cook 3 hours at 225 degrees. Makes 2 cakes.

Mrs. Charles Fetter

PRINCE OF WALES FRUIT CAKE

My mother, Mrs. W.M. Hinshaw

Brown Part:

4 egg yolks	1/2 c. sour milk
1 c. brown sugar	1 1/2 tsp. cinnamon
1/2 c. butter	1 T. cloves
2 c. flour	1 T. nutmeg
1/2 c. currants	1 T. molasses
1/2 c. citron	1/2 tsp. soda
1 c. raisins	

Cut fruits and roll in flour. Bake in slow oven in 3 layer pans.

White Part:

8 egg whites	3 c. flour
1 c. butter	1 c. sweet milk
2 c. sugar	1 tsp. baking powder

Bake in four layers of white. Alternate brown and white layers and put together with white icing.

Mrs. J.S. Blackwell

LADY BALTIMORE FILLING

1 1/2 c. sugar	2 tsp. rose water
3/4 c. water	1/2 T. almond flavoring
4 egg yolks	3/4 c. chopped (fine)
Juice of 1/2 orange (or	raisins
1 T. brandy)	1 c. chopped red and green
3/4 c. chopped nuts	crystalized cherries
Pinch of salt	(chopped fine)

Add all ingredients except flavoring and cook until it is thick. Add small piece of butter. Beat and add flavoring. Spread between layers and on top of cake. If desired can ice all cake with cooked white icing. Old family recipe.

Mrs. J. R. Durham

Mrs. L. D. Hyatt

LEMON CHEESE CAKE FILLING

1/4 lb. butter creamed with 2 c. sugar. Add juice of 2 lemons and grated rind of one. Add 3 egg yolks beaten well. Cook in double boiler until it forms a medium ball in cold water. Beat until right to spread between layers of cake. Can ice whole cake with 7 minute or any white cooked icing. Old family recipe.

Mrs. J. R. Durham

ORANGE FILLING

My mother, Mrs. James Oliver Foy

1 c. sugar	1/3 c. orange juice and
5 T. flour	grated rind
1/8 tsp. salt	1/2 c. water
1 egg	1/2 T. Crisco
	1 T. lemon juice

Mix sugar, flour and salt together. Add beaten egg, orange juice, rind and water. Cook in double boiler over hot water until thick. Add Crisco and lemon juice. Mix well. Cool, then spread between layers of Angel Food Cake. Ice with 7 min. frosting.

Mrs. Julius Neely

GINGER BREAD

Mr. Baker's grandmother

3/4 c. brown sugar	2 tsp. ginger
1 c. molasses	1 1/2 tsp. cinnamon
1 c. melted shortening	1/2 tsp. cloves
2 eggs	1/2 tsp. nutmeg
2 1/2 c. flour	1 c. boiling water
2 tsp. baking soda	

Mix sugar, molasses and melted shortening. Add flour, baking soda, ginger, cinnamon, cloves and nutmeg. Add boiling water. Bake 30 to 40 min. at 300 degrees. Makes one large pan. Cut in squares and serve with lemon sauce if desired.

LEMON SAUCE

Grated rind of 1 orange
Juice of 1 orange (or 1 c.)
1 T. lemon juice

Put juice in cup filled with boiling water and strain (if desired). 1/2 c. sugar mixed with 1 T. corn starch. Add to rind 1 beaten egg and 1 tsp. butter. Cook in double boiler until thickened.

Mrs. Ruggles L. Baker

Similar recipe submitted by Mrs. Hylton K. Crotts

JELLY ROLL

Fannie Fearrington Turner (Mrs. W.H.)

4 eggs	1 c. sugar
1 c. flour	1 tsp. baking powder
Grated lemon rind	Pinch of salt
2 T. cold water	

Beat eggs and sugar until thick. Add lemon rind, salt, and water. Sift and fold in flour and baking powder. Bake 12 min. at 350 degrees. Turn cake on paper sprinkled with sugar. Spread with jelly (warmed). Roll up. Slice when cool.

Mrs. Mebane E. Turner

MORAVIAN SUGAR CAKE

1/2 c. mashed potatoes	1/2 c. sugar
3/4 c. potato water	2 eggs
1/2 c. shortening (Crisco)	2 pkgs. yeast
1/2 tsp. salt	4 scant c. flour

Using a large bowl add shortening and sugar to hot mashed potatoes. Add beaten eggs. Dissolve yeast in lukewarm potato water and add sifted flour and salt. Let rise in covered bowl until double in bulk. Pat out in greased pans to 1/2 in. thickness. Let rise 1 hour. Use four pans 11 x 7 x 2. Indent and fill holes with plenty of butter. Sprinkle generously with brown sugar and cinnamon. Bake at 370 degrees for 20 min.

"Recipe of Mrs. Oscar E. Mills whose Grandfather wrote the Moravian hymn, 'Morning Star'."

Mrs. James McKenzie

NUT CAKE

My grandmother, Mrs. F. G. Crutchfield

1/2 c. butter	1 1/2 tsp. baking powder
1 1/2 c. sugar	1/2 c. sweet milk
3 eggs	1 c. black walnuts,
2 1/2 c. flour	chopped

Cream butter and sugar, add eggs (beaten), add flour sifted with baking powder. Mix with milk and nuts into a rather firm batter. Bake in square pan in 350 degree oven about 35 min. When done ice and cut in small squares and put 1/2 an English walnut on each square.

Mrs. L. G. Bergman

ORANGE CHIFFON POUND CAKE

My mother, Mrs. Clarence F. Cromer

1 c. Crisco, or 1 stick butter	2 c. cake flour
and 1/2 c. Crisco	1/4 tsp. salt
1 3/4 c. sugar	1 tsp. vanilla
5 eggs	
7 T. orange juice	

Cream shortening. Add sugar one-half at a time. Add eggs one at a time, beating after each one. Sift flour and salt together. Add alternately with orange juice. Bake at 325 degrees for 1 hour.

Mrs. Robert Cordell

ORANGE NUT CAKE

My mother, Mrs. Joseph H. Glenn

	1/2 c. butter
1 orange	2 eggs
1 c. raisins	1 c. sugar
3/4 c. English walnuts	2 c. flour (cake)
1 c. sour cream	1 tsp. soda
1 tsp. vanilla	1/2 tsp. salt

Cream butter and sugar; add beaten eggs. Sift dry ingredients together and add alternately with sour cream. Grind orange, nuts, and raisins in meat chopper and add to mixture, then vanilla. Bake in a shallow pan at 325 degrees for 30-40 min. But 'tis the sauce that makes the cake. Sauce: 2 c. powdered sugar, 1/2 c. butter and 1/2 tsp. salt. Mix thoroughly with sherry. Spread on cake.

Mrs. William M. Butler

PALMETTO CAKE

Mr. Baker's great-grandmother

3/4 lb. butter	2 tsp. baking powder
1 1/4 lb. sugar	1 lb. flour (4 c.)
12 eggs (beat in yolks one at a time)	

Cream butter and sugar, add egg yolks. Fold in flour sifted with baking powder. Beat egg whites and add juice of 2 lemons and grated rind. 2 sm. coconuts, grated. 1 lb. citron (cut very fine and floured well) Fold into batter. Bake in a slow oven 250 -275 degrees for 3 hours. Use tube pan. Preferred at Christmas in lieu of fruit cake.

Mrs. Ruggles L. Baker

SPICE CAKE

My mother, Mrs. Frank Stith

2 c. brown sugar (not packed)	1/2 tsp. salt
1 c. buttermilk	1 tsp. soda
1 c. butter (scant)	2 T. cinnamon
2 c. sifted flour	1 tsp. nutmeg
4 eggs (leaving whites of 2 for frosting) (or 3 eggs beaten separately)	1 tsp. cloves

Sift dry ingredients. Cream butter and sugar. Add well beaten eggs. Add flour and milk, to which soda has been added. Add these ingredients alternately. Pour into 3 eight-inch greased and floured cake pans. Bake in 350 degree oven 30-35 minutes or until done. Let cook on wire racks. Frost with boiled icing or 7 minute frosting. This is a tender moist cake and will keep several days if it lasts that long. It is worthy of a homemade frosting. Boiled icing:

2 c. white sugar	1/3 tsp. baking powder
1/2 c. boiling water	1/2 tsp. vanilla
1/8 tsp. salt	
2 egg whites	

Place sugar and water in small saucepan. Stir constantly until sugar melts and liquid comes to rolling boil. Cut heat down to medium and boil until syrup reaches 238 degrees on candy thermometer or forms soft ball in cold water. Gradually pour over stiffly beaten egg whites. Add baking powder and vanilla. Beat until frosting is right consistency to spread on cake. You will need 1 1/2 times this recipe for 3 layers.

Mrs. Harry L. Reed

SUNSHINE CAKE

Mrs. George Cox

Many of Mrs. Cox's friends have eaten her cake since she would take one to friends on various occasions.

2 1/4 c. cake flour	6 eggs (separated)
1 1/2 c. sugar	3/4 c. cold water
1 T. baking powder	1 tsp. vanilla
1 tsp. salt (less)	1/2 tsp. cream of tartar
1/2 c. cooking oil (Wesson)	

Sift flour, baking powder and salt. Add sugar. Mix well, add oil, egg yolks, water and vanilla. Beat until smooth. Add cream of tartar to egg whites and beat until very stiff. Pour egg yolks mixture over whites and fold in carefully. Pour into 10 x 4 inch tube pan. Bake 300 degrees to 325 degrees until cake springs back at touch.

Mrs. Clinton M. Schaum

WHITE MOUNTAIN CAKE

Fannie Fearrington Turner (Mrs. W.H.)

2 c. sugar	1 c. shortening
1 c. milk	3 c. sifted cake flour
1/4 tsp. salt	8 egg whites
1 tsp. lemon flavoring	1 heaping tsp. baking powder

Cream shortening. Sift flour with baking powder and salt. Add flour alternately with milk and lemon. Fold in the stiffly beaten egg whites. Bake in greased tube pan at 350 degrees for about one hour.

Mrs. Mebane E. Turner

COOKIES

OATMEAL COOKIES I

Mrs. Edward B. Hampton, Sr.

3 c. brown sugar	1 box Quaker Oats (not quick kind)
2 c. shortening	
4 oz. egg whites (about 5)	1 box white raisins
4 c. flour	1 1/2 T. soda
1 c. chopped nuts (optional)	1/2 tsp. salt

Cream shortening and sugar. Pour boiling water over raisins; let sit 5 minutes and drain. Sift flour, soda and salt together. Add drained raisins to flour mixture and dredge to coat raisins. Beat egg whites until white, but not too stiff, add to cream mixture and blend. Add flour and raisins and mix well. (This is best done by hand.) Add oatmeal and mix until moistened. Form small balls by rolling in hands, place on greased cookie sheets and press with fingers to shape cookie. Bake in 350 degree oven for 10 min. until light golden brown. Cool slightly on sheet, remove with spatula to wire cake rack to finish cooling. Approximately 100 cookies--depending on size desired.

Mrs. Edward B. Hampton, Jr.

OATMEAL COOKIES II

My mother, Mrs. T. B. Vick

2 c. flour sifted	1 tsp. salt
1/2 tsp. baking powder	1 tsp. vanilla
1 c. brown sugar	1/4 c. boiling water
2 c. oatmeal	1 tsp. baking soda
1 c. salad oil	

Bake six (6) minutes at 375 degrees.

Mrs. Dallace McLennan

PECAN COOKIES

Mrs. James G. Hanes

3/4 c. butter	1 egg
1 1/4 c. brown sugar	1 tsp. vanilla
1 c. flour	1 c. toasted pecans
	(see note below)

Cream butter and sugar together; add egg, flour, and nuts. Drop from teaspoon onto well-greased cookie sheet. Bake at 350 degrees. Allow to cool for a minute, then remove from baking sheet. Note: The pecans should be broken into small pieces (or chopped) and then toasted.

ROCKS

My mother, Mrs. C.F. Lowe

1 1/2 c. dark brown sugar	1/2 tsp. soda dissolved in
1/2 lb. butter or margarine	1 T. water
3 eggs	1 tsp. cinnamon
1 lb. raisins	1 tsp. nutmeg
3 c. flour	1/2 tsp. cloves
1 lb. walnuts or pecans	Juice of 1 orange
	wine glass of bourbon or
	brandy

Drop by teaspoon on greased baking sheet. Bake at 350 - 375 degrees for 15 min.

Mrs. C. W. Rawlings, Jr.

GRANDMOTHER'S SUGAR COOKIES

Mrs. Ralph Roger, Sr.

Cream together: 1 c. sugar	1/2 tsp. salt
1/2 c. butter	

Beat in: 1 egg (unbeaten)
2 T. milk
1 tsp. grated lemon
rind OR 1 tsp.
lemon extract

Stir in: 2 c. sifted flour 1/2 tsp. soda
1 tsp. baking powder

Drop by teaspoonfuls on greased baking sheet. Grease glass bottom and dip glass in sugar - then press cookie into flattened shape. Sprinkle with nutmeg (or at Christmas, sprinkle with colored sugar). Bake at 400 degrees. Bake 8-10 min., til light golden. Cool on a rack. (About 3 dozen).

Sally and Patsy Millar

TEA CAKES

Our mother, Mrs. J.J. Norman

1/2 lb. butter	1 tsp. lemon juice
1 lb. sugar	1/2 tsp. nutmeg
4 eggs	1 tsp. buttermilk
1/2 tsp. soda	

Beat eggs until light. Add to creamed sugar and butter. Add buttermilk mixed with soda. Add lemon juice and nutmeg. Take flour sifter and sift just enough to make a soft dough. Grease pan lightly. Roll and cut, bake in oven at 400 to 450 degrees.

Misses Caroline and Margaret Norman

DESSERTS

BOILED CUSTARD

My mother, Mrs. W.M. Hinshaw

Yolks of two eggs mixed with 4 T. sugar. Pinch of salt. 2 c. of milk heated and poured into egg mixture and stirred well. Pour back into pan and cook over double boiler. Flavor with lemon, mint, or vanilla, and fold in beaten egg whites.

Mrs. J.S. Blackwell

FROZEN BANANAS
Mrs. M.D. Stockton

Cook together 1 lb. sugar and 1 pt. water. Peel 1 dozen bananas and mash with fork not very fine. Pour over these the syrup which has time to cool and juice of 3 oranges or lemons. Put in freezer and when it begins to freeze, add 1 pint whipping cream--stiff. When frozen, remove and let stand 2 hours.

Mrs. Ralph M. Stockton

FROZEN PUDDING
Mrs. J.J. Norman, Sr.

One-third of a pound each of raisins, currants and citron stoned and cut fine, half a pound of blanched almonds, pounded to a paste; soak all in two wineglasses of wine all night. Make a syrup of one pint of water and one pound of sugar. When it comes to a boil put in the fruit and wine and let boil several minutes. Make a custard of two quarts of sweet milk, yolks of three eggs and half cup of sugar. When both are cool mix together. Just before freezing add a quart of rich cream whipped stiff to which the whites of three eggs have been added. Flavor with vanilla and a half glass of brandy.

FRUIT SHERBET
Old family recipe

1 1/2 c. sugar	1 sm. can crushed pine-
1 c. orange juice	apple
1/4 c. lemon juice or	2 c. milk
juice of 2 lemons	

Stir juices and pineapple into sugar, let stand about 5 min. Pour into tray. Stir once or twice while freezing.

Mrs. Edward M. Marsh

STANLEY PARFAIT
Miss Ella Hinshaw

Into one pint of whipped cream stir one-half cup each of Maraschino cherries and English walnuts, and one-fourth

pound marshmallows, cut fine. Flavor with sherry or vanilla. Place in freezer for three-four hours. Serves 8.

LIME SHERBERT

Discovered by my mother, Mrs. I. M. Gordon in 1938

Juice and grated rind of	1 pkg. Lime Jello
2 lemons	1 c. boiling water
1 c. sugar	
3 1/2 c. milk (just less than 1 qt.)	

Pour water over jello to dissolve; add sugar and stir until dissolved. Add lemon juice and rind. When cool add milk. Put in tray to freeze. Stir.

Mrs. Hoyle Ripple

VANILLA ICE CREAM

My grandmother, Mrs. G. W. Snider

6 eggs	1 pt. whipping cream
2 c. sugar mixed with	1 qt. half and half
2 T. flour	2 T. vanilla extract

Beat eggs thoroughly. Add sugar-flour mixture slowly, beating constantly. Continue beating at high speed until mixture is pale yellow and thick and creamy. (The sugar "cooks" the eggs.) Add cream, half and half, and vanilla extract. Pour into 4 qt. freezer and freeze.

Mrs. Robert Froeber

JELLO PLUM PUDDING

My mother, Mrs. Ralph Rogers, Sr.

1 pkg. cherry Jello	1/4 c. citron (finely chopped)
1 pt. water (hot)	
Dash of salt	3/4 c. walnut meats - chopped
3/4 c. raisins (finely chopped)	
3/4 c. cooked prunes (seeded) and finely chopped	3/4 c. Grape-Nuts
	1/2 tsp. cinnamon
	1/4 tsp. cloves

Dissolve Jello in hot water; add salt; chill. When slightly thickened, add fruits, etc. Turn into mold. Chill till firm. Unmold. Serve with whipped cream flavored with nutmeg (or any pudding sauce). Serves 8.

Mrs. Jack Millar

Mrs. James G. Hanes

Put dissolved gelatin in bowl and add 1 c. boiling water. Add whites slowly and beat until foamy; then add sugar gradually and beat until stiff. Set bowl in ice water while beating. Pour in mold and set in ice box. Before serving crush toasted almonds with rolling pin; sprinkle over unmolded pudding. Cover sides too. Serve with 1/2 pint cream (whipped), 1 T. sugar, 1/2 glass (or 1/2 c.) sherry.

Ed. note: This is called marshmallow pudding because it is of marshmallow consistency.

Mrs. James A. Gray

One pound raisins, one-half pound currants, one-quarter pound citron. Flour the fruit well. Use the inside of a ten-cent loaf of bread, pulverized fine; one-half pound of beef suet, chopped very fine, and dredged with flour, sugar and salt to taste, one pint of fresh milk, six eggs well beaten. Boil pudding six hours in a mold covered tight on top, so as not to admit of any moisture penetrating to the batter. Serve hot with both hard and liquid sauce.

PERSIMMON PUDDING I

One of my father's favorite recipes, and one which usually appeared each year just after the first frost in My Notions by J.W. Clay. He wrote, "It is simple and plain but it makes one of the most delectable dishes ever set before man, hungry or not."

1 qt. persimmons	2 eggs
3 c. milk	Butter size of egg-melted
3 c. flour	Pinch of salt
1 1/2 c. sugar	Spices if you like

Mix flour and sugar. Put persimmons through a sieve. Mix milk with persimmons. Add flour, sugar and eggs. Bake in 350 degree oven until firm - about 30 min.

Mrs. Gertrude Clay Reed

MOTHER'S PERSIMMON PUDDING

1/2 lb. butter	1 tsp. salt
1/2 gal. persimmons	1 tsp. soda
4 eggs	1 tsp. baking powder
2 c. sugar	1 c. buttermilk
2 c. sweet milk	1 tsp. vanilla
3 c. plain flour	1/2 tsp. cinnamon
1 med. size sweet potato	

Melt butter--add sugar--strain fruit and add to melted butter and sugar. Add well beaten eggs. Add milk and grated raw sweet potato. Put soda in buttermilk, stir, and add to mixture. Add flavoring. Add flour, baking powder and salt. Be sure to sift flour mixture three times. Add gradually, beating constantly. Add more milk if needed. Bake slowly at 350 degrees. When the pudding begins to leave the edges of the baking pan, it is done. Serve with whipped cream sweetened and flavored with vanilla.

Mrs. Wade Tigert

SHERRY WINE GELATIN

This recipe is over 150 years old.

2 pkg. plain gelatin	1/3 c. orange juice
1/2 c. cold water	3 T. lemon juice
1 2/3 c. boiling water	1 c. sherry
1 c. sugar	

Soften gelatin in cold water. Add boiling water and stir until dissolved. Add sugar, orange juice and lemon juice. Cool. Add sherry. Pour in shallow bowl to chill. Cut in small squares. Serve in dessert glasses topped with 1/2 pt. whipping cream flavored with 1/2 tsp. vanilla and 1 T. sugar.

Mrs. Frank Perry

TIPSY PUDDING

My mother, Mrs. N.S. Wilson

Cut sponge cake into slices. Dip in sherry wine and over it pour a boiled custard flavored with brandy. On top

put whipped cream flavored with wine. Over all spread almonds that have been blanched and chopped very fine.

Miss Fannye Wilson

PIES

BANANA PIE

My mother, Mrs. R.C. Click

Line a pie tin with rich crust and bake. Fill the crust with sliced bananas over which has been squeezed a little lemon juice, and pour over it a custard made as follows: one cup of milk, one-half cup sugar, yolks of two eggs, two T. of flour. Boil until thick. After pouring this over the bananas in crust add a meringue of the well-beaten whites and sugar. Set in oven and brown. In place of the banana, strawberries, grated pineapple, or any other fruit may be used.

Mrs. Carrie C. Horne

BUTTERSCOTCH PIE

My mother, Mrs. T.B. Vick

3 T. butter (over size egg)	1/4 tsp. salt
1 c. brown sugar	2 egg yolks
3 T. flour	1/2 tsp. vanilla
2 c. milk	

Put sugar, flour and salt--put 1/2 c. milk to make paste, put yolks and rest of milk--stir constantly.

Mrs. Dallace McLennan

CHOCOLATE PIE

6 egg yolks	2 squares Baker's chocolate dissolved in 1 c. milk
1 whole egg	
2 c. sugar	
	1 T. butter

Let milk and chocolate boil; then add eggs and sugar well beaten together. Cook until very stiff stirring constantly. Put in baked crust, cover with meringue made of whites of 6 eggs beaten stiff to which 4 T. of sugar has been

added after the eggs have been beaten. Put in oven to brown. This is a "heritage recipe". It is so good it is worth the trouble and ingredients. I often bake it in individual tart shells. Makes about a dozen.

Mrs. R.B. Crawford, Jr.

BASIC CUSTARD PIE

An original recipe of my grandmother, Mrs. Q. A. Reid

2 egg yolks-beaten	1/2 c. milk
1 c. sugar	1 1/2 c. milk-scalded
1/2 c. flour	1 tsp. vanilla

Combine eggs, sugar, flour, and milk in top of double boiler to the scalded milk, stir until thick, remove from heat and beat with rotary or electric mixer until creamy, add vanilla and mix well, place in 9" baked pie shell. Top with meringue, bake at 350 degrees for 10 min. or lightly browned.

Meringue:

2 egg whites	4 T. sugar
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Beat egg whites, gradually add sugar, until stiff but not dry. Put on filling sealing sides to crust, bake as above instructed.

Variations of the basic recipe:

Chocolate - add 2 one-ounce squares unsweetened chocolate.

Coconut - 1 c. angel coconut to custard, and a little on top of meringue.

Lemon - 1 T. juice, or juice of 1 lemon and a little rind grated.

This custard can be used for Banana Pudding filler.

Mrs. Edward B. Hampton, Jr.

CRUMB PIE

Mrs. Lloyd Deitrick

Crumbs:

1 c. brown sugar	3 c. flour
1 c. shortening	1/2 tsp. salt

Liquid:

1 c. baking molasses	1 tsp. soda
1 c. boiling water	

Measure molasses, then boiling water; stir soda in water; stir in molasses. Into pastry crust, pour 1/2" liquid in bottom, cover well with crumbs, repeat liquid, add few crumbs on top. Bake at 425 degrees about 40 min. Makes 3 pies.

Mrs. R. E. Deitrich

CHESS PIES

An old recipe

Yolks 1 dozen eggs 1/2 lb. butter
1 lb. white sugar (2 c.)

Do not beat eggs. Cream butter and sugar. Add eggs and stir. Add 1 tsp. vanilla. Put in small tart pans. Bake 325 degrees until mixture is set.

Mrs. Frank Morris

CHESS TARTS

My mother, Mrs. J.G. Flynt

Line tart tins with regular pie crust, rolled thin. Add filling and bake together.

Filling:

5 to 6 eggs and 1/4 lb. butter. Beat eggs and butter some, but not fluffy. Add about 3 cups of sugar until it is real thick but runny. They are real good to mix the sugar; part white and part brown. Bake in 375 degree oven until done.

The fourth generation of Mrs. J.G. Flynt's family is now active in Centenary Church.

Mrs. Frank R. Warren

DAMSON PIE

Mrs. James G. Hanes

1 c. Damson Preserves 2 T. flour
1 c. sugar (white) 1 c. milk
5 egg yolks 1/2 c. of butter

Mix all together and bake in a regular pie shell. Cook on 350 degrees thirty to forty-five minutes. Beat the five egg whites until stiff. Add ten tablespoons of sugar; then put the meringue on top of the pie and brown it. (Makes two pies)

LEMON PIE

Our mother, Mrs. J.J. Norman

3 eggs well beaten	Juice of 1 1/2 lemons to
1 1/2 c. sugar	a pie and little peel
1/4 to 1/2 lb. butter	
(not quite 1/2)	

Add all to eggs and put in pastry shells and bake.

Misses Caroline and Margaret Norman

PECAN PIE

An original recipe by my grandmother, Mrs. Q.A. Reid

1 c. Karo syrup - dark	1 T. sugar - heaping full
2 eggs - slightly beaten	1/2 stick butter or oleo
2 T. flour - heaping full	1/2 c. pecans - chopped
1/8 tsp. salt	1 9" pie shell - unbaked

Mix eggs, syrup, flour, sugar and salt; chip butter in small pieces and add to mixture; add nuts and mix well. Pour into pie shell. Bake at 400 degrees for 10 minutes, reduce heat to 300 degrees and bake for 30 min. Reduce heat by 25 degrees if using pyrex dish.

Mrs. Edward B. Hampton, Jr.

PUMPKIN PIE

Mrs. Ples H. Hanes

To one pint of stewed pumpkin add one quart of sweet milk, three well-beaten eggs, and sweeten to taste with brown sugar. Flavor with one teaspoon each of cinnamon and ginger; nutmeg may be added and a small teaspoon of salt. If the milk is not very rich add a small teaspoon of butter.

POULTRY, MEAT, AND SEAFOOD

ITALIAN CHICKEN

Mrs. U. G. Davis

1 c. diced cooked carrots	2 tsp. Worcestershire sauce
1 c. chopped celery	4 T. chopped green pepper
2 T. minced onion	1 pkg. (8 oz.) spaghetti
2 T. fat or butter	cooked
2 c. diced cooked chicken	1/2 tsp. black pepper
1 c. chicken broth	1 tsp. salt

Brown vegetables lightly in chicken fat or butter. Add remaining ingredients. Heat thoroughly before serving.

CHOW MEIN

Mrs. Robert E. Sherman

1 lb. beef	1 can mushroom pieces
1 lb. pork	1 lb. can bean sprouts
1 onion, diced	1 lb. can mixed Chinese
2 c. celery, diced	vegetables
1 green pepper, diced	4 T. cornstarch
1 tsp. salt, dash pepper	soy sauce

Cut meat in small pieces. Brown meat in shortening in large skillet. Add onion, celery, green pepper, and seasoning. Cover with water and simmer 45 min. or until tender, adding water as needed. Drain juice from the 3 cans and add contents to meat. Blend cornstarch with 6 T. cold water; stir into meat. Cook and stir until thickened. Flavor to taste with soy sauce. Serve over heated Chinese noodles with rice. Serves 4-6.

Mrs. W. M. Curtis

DRESSING

My mother, Mrs. Felix Webster

We always had this dressing with baked chicken and turkey. It is a moist dressing baked separately from the meat. A medium-sized mixing bowl of stale bread, corn bread and saltine crackers. Break into pieces. (A piece or two of cornbread adds greatly to the flavor. Use at least $\frac{3}{4}$ to a whole small box of crackers.) Moisten the bread with hot broth (either from the turkey or chicken or canned broth) until the bread is mushy (not liquified). Add:

3 <u>well-beaten</u> eggs	1-2 tsp. salt (depending
1 tsp. sugar	upon the saltiness of
1-2 tsp. Sage	broth)

Blend well. Stir in 3 tsp. baking powder. Grease pan well (7 x 10). Bake 30 min. or until brown at 400 degrees. May take more than 30 min.

Mrs. John Brandon

DRESSING FOR HAM

My mother, Mrs. C.W. Rawlings

2 loaves of bread broken up and toasted dry and light brown	Durkee's dressing to taste Black pepper and a little red pepper
1 c. cubed sweet pickle	No salt because ham is salty
2 hard-boiled eggs	

Moisten all above ingredients with liquid ham is cooked in (but no grease). Slice ham the long way with four deep cuts about 1 inch apart but not quite all the way to each end. Pack the moistened stuffing in the cuts and with remaining stuffing cover the entire ham. Bake in 350 degree oven until light brown.

Mrs. Ira W. Baity, Jr.

HAM ROLLS WITH CHEESE SAUCE

My mother, Mrs. Edwin Greble

2 c. flour	3/4 c. milk and water
4 tsp. baking powder	1 c. ground ham
1/2 tsp. salt	2 T. soft butter
4 T. shortening	1 1/2 T. prepared mustard

Add butter and mustard to ham and mix well. Combine flour, baking powder, and salt. Blend in shortening. Add milk and water. *Roll dough about 1/4 inch thick. Sprinkle with ham mixture. Roll as a jelly roll and cut in slices 1 1/2 in. thick. Flatten each slice to 1 inch. Place on greased cookie sheet or baking pan and bake at 475 degrees until light brown - about 15 minutes or less. *(Pastry dough may be used).

Cheese sauce:

2 T. butter	1 1/2 c. milk
2 T. flour	1 c. grated cheese
1/2 tsp. salt	dash pepper

Melt butter and blend in flour, salt, and pepper. Stir in milk and cook until thick. Add grated cheese and cook until smooth. Serve over ham rolls.

Mrs. Cooper Adams

BARBECUED RABBIT

Mrs. J.W. Hanes

After skinning and cleaning, place the rabbit in a covered baking pan, with a sauce made of vinegar, butter, pepper and salt. Baste frequently with the sauce and let bake until tender. Serve with the sauce.

WILLIAMSBURG INN BREAST OF TURKEY SUPREME

My mother, Mrs. Joseph H. Glenn

This original recipe won for Chef Fred Crawford of Williamsburg Inn first prize at the chef's tournament at Virginia Beach in 1947. This was adapted by Mrs. Glenn for company main dish.

Original:

Sliced breast of turkey	1/4 tsp. white pepper
1 pt. milk	1 T. salt
1 pt. cream	1 qt. chicken stock
3/4 lb. butter	1/4 lb. toasted almonds
1 c. flour	

Melt butter, add flour and stir until smooth. Add salt and pepper. Heat chicken stock and add to above mixture, stirring until smooth. Heat milk and cream and add. Allow to cook over slow heat for ten minutes, stirring frequently. Serve very hot over sliced breast of turkey and steamed noodles or rice. Sprinkle with toasted almonds.

Adaptation:

Use thick slices of chicken breast which has been simmered in seasoned stock instead of turkey. Allow 3 whole breasts for each 4 people. Steam enough rice for number of people to be guests. Place rice about 1 inch thick in bottom of pyrex casserole. Put generous layer of sliced white meat of chicken over rice. Distribute the sauce evenly over the chicken and rice. Top with toasted almonds. Heat until bubbly in moderate oven.

Mrs. William Butler

VEAL BIRDS

My mother, Mrs. M.D. Stockton

Veal from the loin or round, cut very thin. Wipe, remove bones, skin and fat, and pound until only one-fourth inch thick. Cut into pieces about 2 1/2" x 4". Chop trimmings

fine with a square inch salt fat pork for each bird. Add half as much fine cracker or bread crumbs as you have ground meat. Season highly with salt, pepper, lemon juice, cayenne, and onion. Moisten with one egg and a little hot water. Spread mixture on each slice nearly to edge. Roll up tight and fasten with skewers or tie with thread. Dredge with salt, pepper, and flour. Fry slowly until a golden brown. Half cover with cream or milk and let simmer fifteen or twenty minutes longer, or until tender. Remove strings or skewers and serve on toast, pouring the cream over them.

Mrs. Linville K. Martin

BAKED SHAD I

My mother, Mrs. W.E. Franklin

For a shad 4 to 6 pounds. Gash on each side of back bone 2-3 inches apart; fill gashes with small piece of bacon and parsley. Fill with dressing and sew or pin with toothpicks. Stand in pan in form of S. Sprinkle with lemon juice. Dressing:

1 1/2 c. bread crumbs	1/4 c. melted butter or
1/4 tsp. salt, pepper	2 T. melted butter and
1 tsp. each chopped onion,	1 of chopped bacon
parsley, capers and sour	
pickles	

If more moisture is desired, add 1 beaten egg or 1/4 c. hot water. Cover tightly with foil and bake 7 hours at 220 degrees. Serve with potato balls, broiled tomatoes, garnish with parsley and lemon slices.

Mrs. L.B. Pfefferkorn, Sr.

BAKED SHAD II

Mrs. J.W. Hanes

Clean, wash and dry the fish. Make a dressing of grated bread crumbs, butter, salt and pepper to taste. Stuff shad and sew or tie up. Put in baking pan with a cup of hot water and bake one hour. Baste often. Sauce: Boil the gravy with a T. of catsup, one T. brown flour (wet with cold water) and juice of one lemon. Some think it improves the flavor to add a glass of sherry. Garnish fish with slices of lemon.

My mother, Mrs. N.S. Wilson

One quart of oysters: Butter a dish and put a layer of rolled crackers, sprinkle with salt and pepper; then add a layer of oysters with small pieces of butter. Continue this until dish is nearly full having cracker crumbs and butter on top. Bake in moderate oven for about forty-five minutes.

Miss Fannye Wilson

Combine: 2 c. flaked salmon 1 tsp. salt
 1 c. thick white sauce, 1/2 tsp. Worcestershire
 cooled sauce or lemon juice
Few grains cayenne pep-
per

Form in desired size; round, square or oval. Roll in crushed cracker crumbs. Dip in beaten egg. Roll in crumbs again. Fry in deep fat or fry pan, turning to brown all sides.

Mrs. Eugene Wilson

APRICOT-PINEAPPLE CONSERVE

My mother, Mrs. Edwin Greble

1 lge. can of crushed pine- apple	1/2 lb. dried apricots 2 c. sugar
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Juice and pulp of two oranges

Soak apricots until soft. Grind through food grinder. Combine all ingredients and cook over medium heat until thick, stirring so that mixture will not scorch. (The juice of one lemon may be added.)

Mrs. Cooper Adams

My mother, Mrs. Joseph H. Glenn

Slice very thin (1) 1 gallon firm cucumbers
(2) 8 small white onions

Prepare 2 quarts crushed ice. Place these ingredients in layers in crock with 1/2 c. salt. Cover with weighted lid and place in refrigerator for 3 hours. Drain and make syrup of:

5 c. vinegar	2 tsp. mustard seed
4 c. sugar	1 tsp. celery seed
1 1/2 tsp. tumeric	

Add cucumbers and onions. Heat slowly with very little stirring. Place pickles in jars and seal at once.

Mrs. William M. Butler

CHOW-CHOW

Mrs. W.H. McGehee, Sr.

1/2 c. ground mustard	1 T. cinnamon
1/2 c. white mustard seed	1 T. red pepper
3 T. celery seed	3 T. brown sugar
1 T. mace	Vinegar to cover

Grind green tomatoes, cabbage. Squeeze dry and measure. Salt. To each 1/2 gal. use 1 doz. onions and 1/2 doz. green peppers. Cover with vinegar and spices. Cook till tender but do not overcook. Seal in jars.

Mrs. W.H. McGehee, Jr.

PICKLED PEACHES

My mother, Mrs. Felix L. Webster, Sr.

9 lb. peaches	4 lb. sugar (1/2 white
1 qt. vinegar	and 1/2 brown)

Let sugar and vinegar come to boil. Pour over peaches hot and soak overnight. Put peaches on and cook until tender. Remove peaches. Cook syrup down with:

1 T. cloves	1 T. whole spice
3 sticks cinnamon	

Put peaches in jars and pour syrup over. Seal.

Mrs. John Brandon

TOMATO SOY (GREEN TOMATO PICKLES)

Miss Sallie Blanche Nading

1 gal. of green tomatoes,	2 T. each ground black
sliced thin	pepper, mustard and
2 qts. vinegar	salt
1 qt. brown sugar	1 T. each of whole cloves
12 lge. onions, sliced	and allspice

Put all in a kettle and let boil 10 min. Make in the new of the moon.

Mrs. Henry Nading, Sr.

GREEN TOMATO PICKLES

My grandmother, Mrs. M. L. Ogburn

1 gal. green tomatoes, sliced	2 T. black pepper
thin	2 T. salt
1 doz. large white onions,	2 T. mustard
sliced	1 T. cloves
2 qts. vinegar	1 T. allspice
1 qt. sugar	

Mix together and boil 10 min.

Mrs. George B. Clemmer

GREEN RELISH

Mrs. Walter E. Johnston, Sr.

10 lb. cabbage	4 hot peppers (either red
12 lb. green tomatoes	or green)
6 sweet green peppers	6 lge. onions

Chop cabbage. Slice other ingredients thin. Salt each and leave separately in bowls overnight. Next morning, squeeze out all of salt water, and put vegetables in layers in large pot. Almost cover with vinegar (1 qt. or more). Add 1/4 c. celery seed. Cook until almost tender. Add 2 c. brown sugar, and 3 T. ground mustard mixed in a little vinegar. Cook until tender and seal in jars while hot.

Mrs. Walter E. Johnston, Jr.

WATERMELON RIND PICKLE

This is my grandmother's recipe. It's a lot of trouble but well worth it.

10 lb. rind	1 tsp. whole cloves
6 lb. sugar	1 tsp. whole allspice
2 qt. vinegar	1 stick cinnamon

Soak rind overnight in lime (Lilly slacked lime from drug-store) water (1 T. per qt. of water). Rinse, cook 20 min. in salt (as potatoes). Cook 20 min. in clear water. Make and boil syrup, add rind and cook till rind is clear (This can take a time - about 3 hours for me.) Sometimes the syrup boils down so for extra syrup add 1 1/2 c. sugar per cup of vinegar. Another alternative is to cook 2 hours in clear water, drain, then cook 1 hour in syrup. Put in sterile jars, 1/4" from top and seal.

Mrs. John Garrett III

MUSTARD PICKLE

Mrs. M.D. Stockton

Cucumber and green tomatoes - enough to make 2 gallons. After being cut into small pieces, add 6 green peppers, and six large onions, chopped fine. Mix thru this a teacup of salt; put into a bag and let drain all night. In the morning, put in a kettle with enough weak vinegar to boil it about 10 min. Drain that off and put in enough strong vinegar to boil again. Mix 1/2 c. ground mustard (or more if desired) with enough vinegar to make a paste; 2 1/2 lb. brown sugar; two T. each of celery seed, whole cloves and all spice and enough tumeric to make the color of mustard. Boil all together for about ten minutes.

Mrs. Ralph M. Stockton

SALADS

FRUIT SALAD

My mother, Mrs. C.D. Cromer

1 pkg. lemon gelatin	1 sm. can pineapple tid-
1 c. hot water	bits, drained
2/3 c. cold water	2/3 c. celery, chopped
1 grapefruit, sectioned	2/3 c. nuts, broken
3 oranges, sectioned	pimento, slivered

Dissolve gelatin in hot water and add cold water. Put in all other ingredients and congeal.

Mrs. L. G. Bergman

FRUIT SALAD DRESSING II

Recipe of the late Mrs. Clarence F. Cromer as she gave it at a church meeting on request.

3 whole eggs beaten	12-16 marshmallows
3 T. vinegar	1/2 pt. whipped cream
1 T. sugar	

Place above ingredients in a double boiler over hot water. Cook until mixture thickens. Drop in marshmallows. Lower heat. When melted remove from heat and cool. Fold in whipped cream. Make up at least two hours before planning to serve.

Mrs. Julius Neely

CRAB SALAD

Mrs. Thad Lewallen, Jr.

1 can (Premier) crab meat	1 onion (sm.) chopped
1 tomato (cut up)	finely
2 hard-boiled eggs (sliced	1/2 carrot - chopped finely
or diced)	2 to 3 stalks celery -
Salt	chopped finely
Pepper	Green pepper - chopped
	(to desire)

Mix ingredients with mayonnaise. Serve on lettuce, garnished with more sliced eggs, tomato wedges, parsley, olives, etc. Serves 4.

Mrs. Jack Millar

CHICKEN SALAD

Mrs. L.A. Vaughn, grandmother of Robert C. Vaughn, Jr. and Stuart F. Vaughn

One chicken	1/4 lb. almonds which have
1 T. olive oil	been blanched and
3 T. vinegar	pounded
1 tsp. salt (generous)	Celery (as much as chicken
1/2 tsp. pepper	meat)
	5 eggs boiled hard & chopped
	fine

Free the chicken of skin, fat and bones, pull apart with the fingers, then cut in pieces a little more than one-half

an inch in length. Mix the chicken, salt, pepper, oil, vinegar and almonds and set aside in a cool place. Cut the celery into fairly thin slices and keep in refrigerator until needed. Just before serving, mix celery, seasoned chicken and egg with mayonnaise dressing. Arrange in a bowl and spread mayonnaise over the top.

Mrs. Ralph M. Stockton

MAYONNAISE

Mrs. E.B. Hampton, Sr.

1 tsp. salt	2 T. vinegar or lemon
1 tsp. sugar	juice
1 tsp. dry mustard	2 egg yolks
	1 pt. Wesson Oil

Mix dry ingredients; add egg yolks and blend. Add vinegar and mix well. Add salad oil, 1 tsp. at a time, beating at medium speed in electric mixer, until 1/4 c. has been added. Add remaining salad oil in increasing amounts and beat until thick. Makes 2 c.

Mrs. E.B. Hampton, Jr.

COLE SLAW DRESSING

My mother, Mrs. W.M. Hinshaw

1/2 c. sugar	1 tsp. butter
1 T. flour	1 1/2 tsp. mustard
1/2 c. vinegar	1/2 c. water
1 egg	

Mix sugar, egg, flour and mustard, add vinegar, butter and water. Boil gently until thick.

Mrs. J.S. Blackwell

VEGETABLES

CORN PUDDING

Mrs. F.G. Crutchfield

Cut corn from one dozen ears with a sharp knife and scrape the cob. Add the well beaten yolks of four eggs, one T. of sugar, two T. melted butter (more may be used if wanted rich), 1 T. flour mixed with the butter or a little

milk, a small quantity of salt and pepper, one and one-half pints of milk, and lastly the well beaten whites. Bake in a covered dish slowly for one hour, then uncover and let brown.

FRIED SQUASH
Mrs. Ernest Dalton

Parboil squash, fry 2 small onions, until brown, in bacon grease. When squash is tender, drain off water and put with onion and fry brown. Season with salt and pepper.

KING'S ARMS BAKED TOMATOES
My mother, Mrs. Joseph H. Glenn

1 qt. tomatoes	Small clove garlic (optional)
1 chopped onion	
1 chopped green pepper	1 tsp. salt
	1 tsp. Worcestershire sauce

Boil the above about 15 min. Add 1 c. coarse bread crumbs or cubes which have been sauteed in 3 T. butter. Pour into baking dish and bake in moderate oven for 20 min.

Mrs. William M. Butler

ESCALLOPED RICE
Mrs. Ples H. Hanes

To one pint of cooked rice add one pint of cheese crumbled fine, three eggs well beaten, three-quarters of a cup of sweet milk, a heaping tablespoon of butter; salt and pepper to taste. Pour into a greased baking dish and bake in moderate oven until set.

MOTHER'S STUFFED SWEET PEPPERS

Halve 6 green peppers lengthwise; remove seeds and boil 5 min. in salted water. Mix:

2 c. bread crumbs	1/3 c. tomato catsup
1 c. grated cheese	1/3 c. water

Fill halves and top each with butter and 1/2 slice of cheese. Bake in 400 degree oven 15 min. Reduce heat to 325 degrees and bake 10-15 min. longer.

Mrs. H.B. Simpson

MOTHER'S SWEET POTATO PONE

2 c. grated sweet potatoes	1 tsp. nutmeg
1 c. sugar	2 T. melted butter
1 c. milk or cream	1/2 c. nuts
2 eggs well beaten	1/4 tsp. salt

Peel raw potatoes, grate or run through food chopper using fine blade. Measure potatoes and blend with sugar, milk, nuts, eggs and nutmeg and salt. Pour in greased 10-inch pie plate or can use a casserole. Dot with melted butter. Bake at 350 degrees until brown.

Mrs. Floyd A. Martin

POUND CAKE
Old family recipe

3/4 lb. butter (1 1/2 c.)	8 eggs
3 c. sugar	3 c. sifted all purpose flour
1 T. vanilla	1/2 tsp. lemon or almond extract

Cream butter and sugar well. Add sugar gradually. Beat well. Add flavoring and then eggs, one at a time. Beat well. Fold in flour with spoon. Pour into 10 inch tube pan and bake at 325 degrees for 1 hr. 40 min.

Mrs. Herbert G. Eidson, Jr.

METHODIST FRUIT CAKE
An old recipe published in Atlanta paper

1 c. buttermilk	4 eggs, separated
1/2 tsp. soda	3 c. flour
1 lb. raisins	1 tsp. ground cinnamon
2 c. sugar	1/2 tsp. allspice
1 c. blackberry jelly	1/2 tsp. ground cloves
1/2 lb. butter	

Cream butter and sugar. Add egg yolks one at a time; then blackberry jelly, soda and spices. Add raisins to flour, then alternately add flour and buttermilk. Fold stiffly beaten egg whites into batter. Bake in 3 greased and floured 9 inch pans at 350 degrees for about 30 minutes or until done.

Filling:

3 c. sugar	2 T. butter
1 1/2 c. sweet milk	

Cook to soft ball. Add 1 c. crunchy peanut butter and beat over cold water until cool enough to spread. This is enough filling for 3 layers top and sides.

Mrs. E. H. Martinat



Men's Specialties

editor: Richard Bynum

We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks.

HOT ROLLS

7 c. flour	1 c. lard or shortening
2 pkg. yeast	1 c. sugar
2 eggs	1 T. salt
2 c. water	

Dissolve yeast in 1 c. warm water. Put other c. of water over fire and dissolve sugar and shortening. Allow to cool. Beat eggs in a mixing bowl, add yeast and water then sugar-shortening-water mixture. Mix well and add flour. Thoroughly mix using hand mixing if necessary. Cover bowl with wet cloth and place in a warm place. Let rise 2 1/2-3 hours or until double in size. Roll dough about 1/2 inch thick. Cut with a 2 1/2 inch biscuit cutter. Brush with melted butter and place on a greased cookie sheet. Make a deep crease, a bit off center, with the back of a knife handle. Fold dough over, so top half slightly overlaps. Brush again with melted butter and let rise another 45 min. to an hour. Bake in a preheated oven at 425 degrees for 12-15 min. The recipe may be halved. The rolls may be frozen after being made out if desired.

Robert H. Cundiff

ITALIAN BREAD

From The Connoisseur's Cookbook by Robert Carrier

2 1/2 c. warm water	yellow corn meal
2 T. dry yeast	1 T. water
8 c. sifted all-purpose flour	1 egg white
butter	1 level T. salt

Pour warm water into warmed mixing bowl; sprinkle with yeast; stir after 5 min. and then stir in a quarter of the flour. Beat well; add salt and gradually beat in all but a quarter of the flour. Turn onto a lightly floured board. Cover; leave to rest for 10 min. Knead by hand for 20 min. or until dough is very elastic - knead in remaining flour. Place dough in a lightly buttered bowl turning once to grease surface. Cover with wax paper or foil and a piece of clean blanket and leave to rise in a warm place away from drafts and direct heat for about 1 1/2 hours or until doubled in bulk. Punch the dough down with your fist and then let rise again until double in bulk-about 1 hour. Turn out on a lightly floured surface.

Divide in half and form each part into a ball. Cover; allow dough to rest for 10 min. Roll each half of the dough into a rectangle 15 x 8 in. and about 1/2 in. thick. Roll up tightly beginning at the short side and sealing well as you roll. Taper ends by rolling out with hands until loaf measures 10 to 11 in. in length. Place loaves, seam side down on buttered baking sheets sprinkled with corn meal (for a crunchy bottom crust). Add 1 T. of water to egg white and beat lightly; brush over top and sides of loaves. Cover with a damp cloth but do not let touch dough. Leave to rise in a warm place until double in bulk (1 to 1 1/2 hours). For a crisper crust, place a shallow pan filled with boiling water on lower rack of oven during baking. Bake in a moderate oven (375 degrees F.) for 20 min.; brush with egg white mixture again and continue baking 20 min. more or until well browned and done.

Robert B. Law

PEANUT BUTTER FUDGE

2 c. sugar	3/4 c. milk
2 T. light Karo syrup	1/3 c. peanut butter
1 dash salt	1 tsp. vanilla

Mix sugar, Karo syrup, salt and milk. Cook over high heat without stirring until a soft ball stage. Cool until sides can be touched comfortably. Add peanut butter and vanilla. Beat until candy loses its shine and starts to thicken. Then pour on foil. Be sure to use deep pan to avoid splatter. Peanut butter with peanuts in it can be used if desired.

Robert L. Vann

PEANUT BUTTER ROLL

4 c. sugar	4 egg whites
1 1/2 c. water	1 12 oz. jar smooth
1 c. white corn syrup	peanut butter

Cook sugar, syrup and water to 270 degrees (hard ball stage). Beat egg whites until dry. Pour hot syrup mixture slowly over beaten egg whites, continuously beating while pouring. Continue beating until candy becomes quite thick. Remove beaters, cover bowl and cool to room temperature. Remove to a board floured with powdered

sugar. Roll out, spread evenly with peanut butter. Roll up and cut into slices.

Robert H. Cundiff

PRALINES

2 1/2 c. granulated sugar	2 T. white corn syrup
1 c. buttermilk	3 T. butter
1 tsp. soda	1 tsp. vanilla
1/4 tsp. salt	1 c. pecan halves

Measure sugar and corn syrup into a large pot. Stir soda and salt into buttermilk and add to sugar. Bring to boil over med. heat stirring until sugar is dissolved. Continue cooking to 236 degrees (soft ball stage). Remove from heat and add butter and vanilla. Beat until creamy, stir in nuts and quickly drop from spoon on wax paper.

Robert H. Cundiff

PANCAKE COOKIES

(From Charleston Receipts)

1 egg, separated	1/4 lb. butter
1/2 c. brown sugar	1/4 c. finely chopped
1/2 c. white sugar	pecans
1/2 tsp. vanilla	1 c. + 1 T. sifted flour
	Pinch of salt

Cream butter and sugar together. Add yolk of egg. Then add 1 c. of flour and pinch of salt. Mix pecans with T. of flour and add to mixture. Beat egg white until stiff. Add egg white and vanilla last. Spoon onto greased cookie sheet. With a glass covered with a cloth, flatten cookies after dipping covered glass into ice water. (Dip glass every other time. Don't let cloth get too wet.) Bake in preheated oven at 350 degrees until lightly browned.

B. Edward Ritter

PERSIMMON PUDDING

1 c. persimmon pulp	1 c. butter
1 sm. sweet potato, grated	1 c. plain flour
2 eggs	1 T. cake spice (allspice, ginger, pumpkin pie)
1/2 c. brown sugar	1 tsp. vanilla
1/2 c. white sugar	1 1/2 c. sweet milk
1/2 tsp. soda	pinch salt

Mix all liquid ingredients together. Mix all dry ingredients together. Mix the two together well, bake in oven at 350 degrees for 45 min. or until edges leave side of pan.

Gilbert Lawrence

DUMP PIE

1/2 stick butter or margarine	3 tsp. baking powder
1 c. sugar	1 qt. of fruit sweet- ened to taste
1 c. milk	(blackberries, peach- es or blueberries)
1 c. flour	

Sift sugar, flour and baking powder into a 13 x 9 x 2 baking dish or pan. Stir in milk to make batter. Melt butter and spoon over batter. Heat fruit in saucepan and pour hot fruit on top of batter. Bake at 375 degrees for 25 min.

Danny Hancock

CHILI CON CARNE

2 T. shortening	1 T. chili powder
1 med. onion, chopped	2 cans condensed tomato soup
1 lb. ground chuck	
1 tsp. salt	1 lb. can red kidney beans

Melt shortening in pan. Add onion and ground meat. Brown lightly. Add seasoning, soup, and beans. Cover and simmer 45 min. - 1 hour. Stir occasionally to prevent sticking. Serve hot with crisp crackers. Makes six servings.

Richard R. Glenn

SAM'S SPAGHETTI

4 pieces bacon	1/2 tsp. salt
1 onion chopped fine	Dash of black pepper
1 can (303) tomatoes	1 tsp. prepared mustard
1 tsp. Worcestershire Sauce	

Brown bacon and set aside to drain. Sauté onion in bacon fat. Add remaining ingredients and simmer for 1/2 hour. Boil spaghetti as directed on package. Crumble bacon in sauce. Add drained spaghetti. Top with grated sharp cheese and run under broiler. Serve piping hot.

Sam Orr

STEW BEEF CASSEROLE (Original)

1 1/2 lb. lean stew beef	1 sm. can sliced mushrooms
1 8 oz. pkg. egg noodles	8 slices American cheese
1 no. 2 can tomatoes	

Cook beef until tender (retain juice). Cook noodles according to directions on pkg. and drain. Place one half of noodles in bottom of 2 qt. round casserole. Cover with beef; tomatoes, drained (retain juice); drained mushrooms and top with 4 slices of cheese. Place remaining noodles on top of this and cover with remaining 4 slices of cheese. Pour 1 c. mixture of beef juice and tomato juice over entire casserole. Cover and bake at 350 to 400 degrees until cheese is completely melted and casserole bubbling (approximately 30 min.). Serves 6.

Ruggles L. Baker

CHARCOAL BROILED STEAK

Ingredients:

1 1/4" - 1 1/2" thick
sirloin steak
1 box salt
1 box black pepper
COURAGE

Equipment:

Charcoal grill
Steak grill
3 ft. broom stick
Carving set
Newspapers

Sixty min. before serving time start charcoal fire in grill. At 25 min. mix together 1/2 box salt and 1/2 box pepper on a newspaper. Press steak into mixture until covered about 1/8 inch thick on both sides. (Your thoughts at this time are "I have just ruined a beautiful piece of meat." Apply COURAGE and proceed as follows.) Clamp the steak in

the steak grill and at 20 min. place steak about 3 in. above the hot embers. After 7-10 min. turn and cook on opposite side. Test by making a small slit in center of steak with a knife. Remove steak from fire and hold vertically over some newspapers. Beat the steak grill on both sides with the broom stick. The blackened salty crust will fall off. Place steak on carving board and cut into ribbons about 1/4 inch thick. Place steak strips on white or rye bread for a most delicious sandwich.

Harold R. Longfellow

GRILLED LEG OF LAMB

To make marinade combine:

3/4 c. olive oil	1/2 tsp. cracked black pepper
1/4 tarragon wine vinegar	
1/2 tsp. salt	1 sprig of thyme or 1/2 tsp. dried thyme

Have butcher bone a leg of lamb, splitting it apart at the heaviest section. Meat should be uniformly thick. Marinate for at least four hours. Arrange lamb in grill basket with the cut side up, laying it as flat as possible. Brush with olive oil and soy sauce. Broil over hot coals or under a broiler for 10-15 min. Turn. Brush again. Broil fell side for 15 min. Transfer lamb to carving board and carve meat against the grain in thin diagonal slices.

Norman Swanson
Modified from
Gourmet's Menu Cookbook

CHICKEN IN ANCHOVY SAUCE

2-3 lb. fryer	1 tin of anchovy fillets
garlic head	4 oz. wine vinegar (white)
basil	1 can beef gravy
parsley flakes	2 T. butter
olive oil	4 oz. can mushrooms

Drain mushrooms. Peel 2 large garlic cloves or 3-4 sm. ones and cut in half. Flour chicken by shaking in bag with flour, salt, and pepper. Set aside. Mash 2 anchovy fillets

to a paste. Cover the bottom of a large frying pan with olive oil. Add cut garlic cloves and anchovy paste and place on med. heat. Sprinkle in 2 pinches of basil. Remove garlic when browned. Add chicken to oil. Sprinkle with salt, pepper and parsley flakes. Cook 15 min. Turn chicken and cook 15 min. longer. Remove chicken and add 4 oz. wine vinegar. Stir until aroma of vinegar is gone. Lower heat and add 1/2 can beef gravy and 2 T. butter. Stir until butter is melted. Return chicken to pan and add mushrooms. Simmer 15 min. Serve with rice, French bread and a tossed salad.

Walter Henley

CHICKEN La PARISENNE

Boned chicken breast	1/4 c. cooking sherry
1 can mushroom soup	1 1/2 c. sour cream
1/4 c. apricot brandy	

Bake in a casserole for 1 1/2 hours at 400 degrees. Serve on rice.

Richard B. Boren

COUNTRY CAPTAIN or EAST INDIA CURRY

(Adapted from Joy of Cooking)

Coat cut up pieces of 1 fryer in the following mixture:

1 c. flour	1/4 tsp. paprika
1 tsp. salt	1/8 tsp. ginger
1/4 tsp. pepper	1/8 tsp. nutmeg

Brown chicken in 1/2 c. butter until half done. Remove chicken from butter and simmer the following ingredients in the butter:

1/2 c. finely diced onions	3 T. curry powder
3/4 c. finely diced green pepper	1/2 tsp. thyme
2 cloves minced garlic	1/4 tsp. cinnamon

Add 3 c. stewed tomatoes to the above mixture and simmer until done. Pour this sauce over chicken and bake in a casserole at 350 degrees for at least 30 min. or until very tender. During last 5 min. add 3 T. currants if desired. Serve over steamed rice. Garnish with slivered almonds, crushed peanuts, shredded coconut, chopped raisins, grated hard boiled eggs, crumbled crisp bacon and chutney.

B. Edward Ritter

PAELLA VALENCIANA

(From the Columbia Restaurant, Tampa, Florida)

Takes time to prepare, but the finished product is well worth the time and effort spent in preparing it. This Spanish dish is exotic but subtle.

6 oz. olive oil	1/2 lb. shrimp
3 buttons of garlic, minced	1/2 lb. crawfish
1/4 lb. pork	1/4 lb. oysters
1/2 frying chicken	1/4 lb. scallops
1 onion, chopped	1/4 lb. lobster
1 green pepper, sliced	1/2 lb. red snapper
1/4 lb. tomatoes	

(If all these types of seafood are not available, make substitutions, but use some fish, some shell fish and some crustaceans.)

2 qt. of seafood or chicken stock	2 bay leaves
2 1/2 c. rice	Pinch of saffron
Salt and pepper to taste	Pinch of yellow food coloring

Heat olive oil in large casserole or Dutch oven. Add garlic. Braise pork and chicken in oil and garlic. When tender add onion, green pepper, tomatoes, shrimp, crawfish, oysters, scallops, lobster and red snapper. When seafood is almost done, add seafood or chicken stock and rice. When boiling, add bay leaves, saffron yellow food coloring, salt and pepper. When rice begins to thicken, cover and bake 15 min. at 350 degrees. Garnish with pimento, asparagus, hard boiled egg, parsley, tiny peas, and sprinkle with white wine.

Beverly N. Jones, Jr.

SHRIMP CREOLE

1 lb. fresh shrimp, shell and devein	2 tsp. salt
1 1/2 T. butter, margarine, or salad oil	1/8 tsp. black pepper
1/2 c. chopped onions	dash cayenne pepper
1 garlic clove, minced fine	6 med. ripe tomatoes
1/2 c. chopped green pepper	2 bay leaves
	3 c. hot cooked rice

Rinse in cold water and drain well. Heat butter, margarine, or salad oil in skillet or saucepan. Add onions, garlic, and green pepper. Cook over low heat uncovered until soft (about 10 min.) stirring occasionally. Peel

the tomatoes and cut in eighths; add with salt, pepper, cayenne, and bay leaves. Continue cooking without a cover over moderate heat for 10 min. stirring frequently. Add shrimp; cover and cook for 8-10 min., longer if shrimp are large; stir occasionally. Remove the bay leaves and serve at once on hot rice. Makes four generous servings.

Zack Bynum

SHRIMPS JANET

1 lb. boiled shrimp, soaked	1/3 c. (more or less)
in a weak solution of	grated sharp cheese
vinegar for 30-60 min.	1 c. boiled rice
1 can mushroom soup, un-	1 or 2 chopped hard
diluted	boiled eggs

Season with paprika, onion juice or onion salt, 2 T. sherry and 1/2 tsp. Worcestershire sauce. Add chopped almonds. Cover with buttered bread crumbs and bake in a moderate oven 15-20 min.

Thomas N. Lide

EGG AND ONION SANDWICH

(As far as I know, it's an original)

An easy to fix, tasty and filling sandwich.

1 sm. onion, chopped	2 T. oil
1 egg	1 hamburger bun or 2
1 slice cheese (any kind	slices white bread
you happen to have on	
hand)	

Saute onion in oil in a skillet. Put on a folded paper towel to drain. Scramble or fry egg. Spread mayonnaise on bread and add onion and egg on top of cheese. For a spicier sandwich add a shake or two of oregano to egg while cooking.

Richard T. Bynum

CATHERINE'S BAR-B-Q SAUCE

(An original given to me by my mother)

1 1/2 tsp. prepared mustard	1/4 tsp. sugar
3 T. catsup	1 tsp. Worcestershire sauce
1 T. oil	1/8 tsp. salt
1 T. vinegar	2 med. onions, chopped

Mix well all ingredients except onion in a small sauce pan. Bring to a boil, lower heat and let simmer for about five mins. Pour over onions. Very good on hot dogs and hamburgers.

Richard T. Bynum

RIPE TOMATO CATSUP

Recipe of Mrs. Catherine Masten that has been used and passed down through five generations of our family.

1 gal. sliced ripe tomatoes,	1 T. each of salt, ground
measuring after slicing.	cloves, allspice, and
6 med. onions, sliced	cinnamon
6 med. green peppers, sliced	1 1/2 c. white sugar
1 pt. vinegar (Heinz yellow	
preferred)	
2 tsp. ground red pepper	

Combine all ingredients in large pot and let come to a big rolling boil. Lower heat and simmer slowly for four hours. Stir frequently to keep from sticking. Place in sterilized jars, preferably 1/2 pint jars. Seal with good jar rubbers or jar tops with sealing edges. Scald rubbers or jar tops before using. This catsup is good over any of the dried beans, cooked cabbage, hamburgers, roast beef, and raw oysters.

Richard T. Bynum

SALAD DRESSING

1 med. onion, chopped fine	1 c. Wesson Oil
1/2 c. sugar	1 can Campbell's tomato
1 tsp. celery salt	soup
1 tsp. paprika	1/2 c. vinegar
	1 button of garlic - if
	desired

Combine above ingredients in a large covered jar and shake well. Does not need refrigeration. Delicious over tossed salad.

Jack Millar



Recipes from
our *Missionaries*

editor: *Mrs. John Watson*

HOME HAPPINESS CAKE

Take one cup of common sense, a half cup of justice, one and a half teaspoons of mutual confidence. Add two large portions of sense of humor, beaten separately. Spice to taste with wit and nonsense. Bake in moderate oven of warm approval. Ice with generous appreciation.

BRAZIL - MRS. CYRUS B. DAWSEY, JR.

SMALL STEAKS

Season the night before with:

2 cloves garlic, minced	salt to taste and sprinkle
2 sprigs parsley, minced	lightly with black
1 T. vinegar	pepper

Mix all seasonings and rub into thinly cut steaks. Just before serving fry quickly in 2 T. cooking oil on a hot grill. Serve at once.

BRAZILIAN RICE

Heat 2 T. cooking oil, and sauté small onion, chopped. Do not let it brown. Add 1 c. washed and drained white rice. Cook over low heat stirring constantly for 3 min., until water evaporates. Add 2 c. boiling water with 1 tsp. salt, stir once. Cover and cook slowly for 20 or more minutes. Do not stir. Rice will be tasty and grains separated.

BRAZILIANS' FAVORITE DESSERT

2 cans sweetened condensed milk	1 tsp. vanilla
2 cans plain milk	
7 eggs, whole	

Beat together only until all is well mixed. In a gelatin mold ring or one piece tube pan put butter and caramelized sugar with about 6 prunes cut up. Pour above mixture into pan. Bake slowly in a pan of water for 45 or 50 min. Delicious! Let it cool in the refrigerator. Cut like cake and serve with caramelized sauce over it. This makes a large pudding.

CONGO - MRS. WAYNE CULP

TOMATO SALAD DRESSING (For tossed salad)

2/3 c. vinegar	1 tsp. paprika
1/2 c. oil	1 tsp. dry mustard
1 c. sugar	
1 can tomato soup	

Put in a jar with lid. Keeps indefinitely in the refrigerator.

1-2-3 JAM Great in the Congo

1 lge. pineapple, cut fine juice of 3 lemons
2 papaya, peeled and chopped

Measure fruit and juice into a very large kettle. Add cup for cup sugar and cook until thickened (about 2 hours) stirring occasionally.

PIZZA DOUGH

This will make about three large pizzas. We used it on many a happy occasion in the Congo when we invited missionary friends from all denominations in to eat with us.

Scald 1 c. water with 1 c. milk. Put in large bowl and add: 1 T. margarine 1 tsp. salt
1 T. sugar

Let cool to lukewarm. Add 1 T. dry yeast which has 'bubbled' in 1/4 c. lukewarm water. Beat in with large spoon 6 c. flour (not sifted before measuring). Let rise once in bowl (if I'm in a hurry I use it without the rising). Pat out quite thin on pizza pans. Fill with your favorite topping. Bake at 375 degrees for 30 min. or 425 degrees for about 20 min.

SAUCE FOR OUTDOOR BARBECUED CHICKEN

I've never tasted better barbecued chicken than that in the Congo prepared on a crude grill basted often with this sauce.

1 lb. margarine	dash Tabasco
3/4 c. vinegar or lemon juice	1 tsp. salt for each
3 heaping T. dry mustard	1/2 chicken

Do not salt chicken before barbecuing. This is enough sauce for 6 chicken halves.

CREAMED CHICKEN WITH POTATO CHIP TOPPING

3 lb. cooked chicken cut in	1/2 tsp. salt
med. pieces	2 T. flour
1 can mushroom or creamed	1 c. cooked peas
chicken soup	
2 cans evaporated milk	

Combine soup, salt and milk. Heat and thicken with flour. Add cooked chicken and peas. Put into casserole and bake at 350 degrees for 30 min., remove from oven, top with crushed potato chips. Return to oven until topping is light brown.

RYUKYUS - MRS. MARIO C. BARBARI, JR.

OSUSHI

This is a Japanese dish which is also eaten here in the Ryukyus - in fact our children say the kind they make here is much better than the kind that they can buy in Japan. There are three main kinds: Nigiri-sushi, which is oval shaped vinegar flavored rice on which you place raw fish, seaweed, and fried eggs; Norimaki-sushi which is boiled rice filled with various ingredients, wrapped in seaweed and rolled about 2 inches in diameter and 6 inches long. It is usually sliced when served; Chirashi-sushi is boiled rice mixed lightly with various ingredients and served heaped on plates. It is the simplest one to make at home. (6-8 servings)

Rice--5 c.	1/2 oz. dried mushrooms
vinegar to taste	5 T. soy sauce
salt 1 tsp.	5 T. sugar
sugar 3 T.	
2 eggs	1 c. carrots
1/4 tsp. salt	1/2 tsp. salt
1/2 tsp. sugar	1 T. sugar
	2 T. soy sauce
1/2 c. string beans	
1/2 tsp. salt	1/2 c. chestnuts (optional)
1 tsp. sugar	1 T. vinegar
	1 T. sugar
1 c. shrimp (optional)	1 T. soy sauce
1/2 tsp. sugar	
1/2 tsp. salt	red ginger--a little sliced
	into small strips.

Boil the rice and mix with the vinegar, salt and sugar. Set aside. Beat the eggs; flavor with salt and sugar; fry very thin and cut in thin shreds. Set aside. Slice string beans in as thin strips as possible, boil with salt and sugar. Set aside. Mix shrimp with salt and sugar and bring to the boiling point and remove from heat. Chop dried mushrooms into small pieces, add soy sauce and sugar, boil for a few minutes. Cut carrots into thin strips and boil with salt, sugar, and soy sauce until slightly soft. Peel the chestnuts and slice thin. Boil for a short time in the vinegar mixed with sugar, salt, and soy sauce. Mix the vinegared rice with the shrimp, dried mushrooms, carrots, and chestnuts. Serve heaped on plates with shredded eggs, string beans, and ginger arranged on top.

SUKIYAKI

Sukiyaki is a favorite dish in the Ryukyus as in Japan, and is popular with foreigners. It is an informal meal cooked at the table over a gas burner, a chafing dish or a charcoal burner. This is a church "dinner" for our people at Christmas time. (6-8 servings)

2 lb. beef fillet cut paper thin	1 or 2 squares of tofu (soybean curd--it is sold fresh here but in the States it is possible to buy it in cans) This may be omitted.
2 T. cooking oil	
4 onions sliced thin	
8 fresh mushrooms or dried mushrooms soaked in water	
Green vegetables - as much as you like of spinach, green beans or cabbage.	

Sauce:

2 c. soy sauce	1/2 c. water
1/4 c. sugar	

Boil together very slowly for about five minutes. Place the cooking oil in your pan, add onions and fry slightly. Add meat and fry until partially done. Push these into one section of your pan and add mushrooms, soybean curd, and green vegetables. Pour the prepared sauce over these. Simmer until the meat is tender and the vegetables slightly soft. Eat immediately and continue preparing as long as people will eat it. It improves in flavor with each cooking.

TEMPURA

Tempura batter:

1 c. flour

2/3 to 1 c. water

1 egg

1/2 tsp. salt

Beat the egg well. Add water and sifted flour with salt. Mix together quickly. Heat 2 1/2 c. of oil in a deepfat frying pan to 325 degrees. Dip pieces of cooked sweet potato, shrimp, fish, or chunks of any vegetables, or pieces of apple into the batter and fry about 3 minutes. Drain on paper and eat immediately. The shrimp, fish and vegetable tempura are especially good if dipped into a sauce of 1/4 c. soy sauce, 1 T. sugar and 1 c. water which has been simmered for about 3 min. The sauce is served in individual side dishes.



Youth:

*in the Kitchen and
on the Trail*

editor: Miss Sandra Hampton

RECIPE FOR A GOOD CHILD

1 child	1 church
1 home	1 school
1 community	

Take a child and give it a good home. Add to this a good school system, a good church and a good community. Add a dash of good friends, and a large quantity of patience, understanding, genuine interest and above all LOVE.

Let these ingredients blend together constantly, each adding its own flavor to the finished product.

This recipe requires both watching and stirring (may be frosted with moderate luxuries.) But the basic recipe if followed carefully, results in a splendid and satisfying creation, well worth the time and effort involved. Serves the community WELL.

BEVERAGES

INSTANT RUSSIAN TEA

1 lge. jar Tang	1 tsp. cloves
1 1/2 c. sugar	1/2 pkg. Lemon-Aid Twist
1/2 c. instant tea	1 tsp. ground allspice,
1 tsp. cinnamon	if desired.

Blend together, store in jar. Use 2 tsp. for each cup boiling water.

Sheila Moore

JACK FROST WARMER

Betty Crocker's New Boys and Girls Cook Book

1 qt. apple cider	5 whole cloves
1/4 c. brown sugar	1 cinnamon stick

Stir together in 2 qt. saucepan. Heat slowly over low heat 15 minutes; remove spices. Serve warm.

Debbie Kingman

CAKES

NANNY LOU'S APPLESAUCE CAKE

1 c. butter	1 tsp. baking powder
2 c. sugar	2 tsp. baking soda
2 eggs	1 tsp. cloves (powdered)
2 c. applesauce	2 tsp. cinnamon (powdered)
4 c. flour	1 tsp. powdered allspice
1 tsp. salt	2 c. raisins-chopped
	1 c. nuts-chopped

Cream sugar and butter, add eggs, flour and spices. Mix and beat thoroughly. Mix in nuts and raisins and pour into bread loaf pan. Bake 1 hour or more in 350 degree oven.

Sally Lou and Patsy Millar

APPLE SURPRISE

1 can (1 lb. 4 oz.) pie-sliced apples	6 T. melted butter
1/2 c. sugar	1/2 c. pecan halves
3/4 tsp. cinnamon	1 box Ann Page butter
1/4 tsp. nutmeg	pecan cake mix (or a 1 layer yellow or white cake mix)

Preheat oven to 350 degrees. Pour apples in the bottom of a 1 1/2 to 2 qt. casserole--sprinkle sugar and spices over apples. Spread dry cake mix over spices and level. Pour melted butter over cake mix. Arrange pecan halves on top. Bake at 350 degrees for 40 min. Serve warm, topped with ice cream. Serves 6.

Betsy Felts

KENTUCKY FRUIT COCKTAIL CAKE

1 1/2 c. sugar	2 c. flour
2 whole eggs	1/2 tsp. salt
1/2 c. salad oil	2 tsp. baking soda
1/2 c. flaked coconut	1 lge. can fruit cocktail, plus juice

Mix and beat sugar, eggs and salad oil. Sift dry ingredients together and add. Add fruit cocktail and juice and mix well. Pour into greased pan, 9 x 13 x 2. Sprinkle 1/2 c. flaked coconut over top of the batter. Bake at 350 degrees for 45 minutes or until well browned. Do not remove cake from pan.

FROSTING

1 stick margarine	1/2 c. evaporated milk
3/4 c. sugar	1 tsp. vanilla

Mix ingredients, bring to boil. Boil one minute stirring constantly. Add:

1/2 c. flaked coconut	1/2 c. nuts
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Spread on hot cake while still in pan. Serve with whipped cream or ice cream. Serves 16 to 18.

Betsy DuBard Nading

FRENCH ALMOND CAKE

1 3/4 c. sifted flour	1/4 c. almond paste
1/2 c. butter	2 T. milk
1 c. powdered sugar	4 eggs, slightly beaten
2 tsp. vanilla	2 egg yolks, slightly beaten

Sift flour several times. Cream butter until soft and smooth; gradually add sugar, creaming until fluffy; add vanilla. Mix almond paste with milk, beating with fork until smooth; add to butter-sugar mixture; then gradually beat in eggs and egg yolks. Fold in flour in small amounts, turning the bowl half around with each addition and in same direction. Turn batter into greased 6 1/2 x 10 x 1 inch pan, lined with heavy paper and again greased; push dough up along sides of the pan to make a flat-top cake when baked. Bake in moderately slow oven (325-350 degrees) 40 minutes. Let stand 5 minutes before removing from pan; when still lukewarm, place a board or pan on top to press down evenly on cake to obtain a slightly compact grain; remove board when cake is cold. Cut in very small shapes (1 1/2 inches) for Petits Fours; cut in small circles, half-moons, stars, or other fancy shapes and frost as desired; or cut in layers, split each, put together as a 4-layer cake with Cream Filling, and cover with frosting as desired. Yield: 1 (6 1/2 x 10 x 1 inch) sheet.

CREAM FILLING

3/4 c. sugar	4 egg yolks, or 2 eggs
1/3 c. flour	2 c. milk, scalded
1/4 tsp. salt	1 tsp. vanilla

Combine dry ingredients and mix with slightly beaten egg yolks; stir in enough hot milk to make a thin paste. Then add paste to remaining hot milk and cook over boiling water 5 minutes, stirring constantly; cook 10 minutes longer, or until mixture is thickened, stirring occasionally. Cool and add vanilla. For a richer filling, add 2 T. butter to cooked custard. Approximate yield: 2 1/4 c. filling, or filling for 5 layers, or 2 dozen large eclairs or cream puffs.

Louise Stevenson

CANDY

FANTASY FUDGE - Kraft Kitchens

3 c. sugar	2 c. (7 oz. jar) marshmallow
1 1/2 sticks margarine	creme
2/3 c. evaporated milk	1 tsp. vanilla
12 oz. pkg. semi-sweet	1 c. chopped nuts
chocolate bits	

Combine sugar, margarine and milk; bring to a rolling boil. Cook rapidly 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate bits. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into a greased 13 x 9 inch pan. Cool. Cut in squares as desired.

Sandra Hampton

BETH TARTAN'S SEAFOAM CANDY

3 c. light brown sugar, packed	2 egg whites
3/4 c. water	pinch of salt
1 T. light corn syrup	1 tsp. vanilla

Combine sugar, water and syrup--the top part of the double boiler makes a good container. Stir over low heat until sugar is dissolved. Continue stirring until candy boils, then slowly place candy thermometer into syrup. Boil without stirring to 256 degrees, hard ball stage. Meanwhile, beat egg whites and salt until stiff but not dry. Add hot syrup gradually. Continue beating until after all the syrup is added and until candy is very stiff and loses its gloss--this takes 10 min. of beating with an electric mixer. Add vanilla. Drop from a buttered spoon onto waxed paper. An added beauty of this recipe is that the candy freezes well.

Sandra Hampton

COOKIES, BARS and SQUARES

BROWNIES

1/3 c. shortening	3/4 c. cake flour
1 c. sugar	1/4 tsp. salt
2 well-beaten eggs	1/2 tsp. baking powder
2 1-oz. sq. unsweetened	1/2 c. broken nut meats
chocolate, melted	1 tsp. vanilla extract

Thoroughly cream shortening and sugar; add eggs and beat well. Add chocolate and blend thoroughly. Add sifted dry ingredients and beat until smooth. Stir in nut meats and vanilla extract. Pour into waxed paper-lined 8 inch square pan. Bake in moderate oven (350 degrees) about 35 minutes. Cut in bars. Makes 1 1/2 dozen bars.

Sandra Hampton

GRAN'MOMMY'S SUGAR COOKIES

2 eggs	3 1/2 c. flour
2/3 c. soft butter	2 tsp. baking powder
2/3 c. shortening	1 tsp. salt
1 1/2 c. sugar	2 tsp. vanilla

Beat eggs slightly in large mixing bowl. Add remaining ingredients; mix on low speed until beaters gather dough together, about 2 min. Roll dough 1/8" thick on floured surface. Cut with 2" cutter. Place on ungreased baking sheet; sprinkle with sugar or decorate. Bake 4-6 minutes or until brown. Bake in a 375 degree oven. Recipe makes about 10 dozen cookies.

Debby Deter

HOLIDAY RICHES

2 1/4 c. sifted flour	1/2 tsp. baking soda
1 c. sifted confectioner's	1/2 tsp. salt
sugar	1 c. soft butter
1/2 tsp. cream of tartar	

Sift dry ingredients together into mixing bowl. Cut butter into dry ingredients until particles are fine.

1 slightly beaten egg	1 tsp. almond extract
1 T. water	1 tsp. vanilla

Combine above ingredients and add to flour mixture and mix well to form dough. If desired, chill dough for easier

handling. Shape into balls, using a rounded teaspoon for each. Place on ungreased baking sheets. Press a pecan half or almond half into the center of each. Bake in moderate oven (350 degrees) 12 to 15 minutes, until a delicate golden brown. Makes approximately 4 dozen cookies.

Sandra Hampton

JOHN HAGGEL COOKIES

Mrs. Harold Schuitmaker (4th Grade Whitaker School)

1/2 lb. butter	2 c. flour
1 c. sugar	1/2 tsp. cinnamon
1 egg yolk	1 pinch of salt

Cream butter, sugar and egg yolk. Add sifted flour, cinnamon and salt. Put on greased cookie sheet and spread thin. Beat white of egg and brush on top of cookie dough. Sprinkle with crushed walnuts. Bake in 325 degree oven for 20 minutes.

Kathy Glenn

SAND DABS (PECAN FINGERS)

3/4 c. butter	2 c. flour
4 T. confectioner's sugar	2 tsp. water
1 c. chopped pecans	2 tsp. vanilla

Cream butter and sugar and remaining ingredients, mix well. Pinch off bits of dough and roll to about the size of finger. Bake on ungreased cookie sheet until light brown, 325 degree oven about 15 minutes. When COOL roll in powdered sugar.

Marilyn and Deborah Lawrence

CARAMEL SQUARES

1 c. brown sugar	1 tsp. vanilla
1 stick butter	1 pinch salt
1 egg	1 c. nuts
1 c. flour	1 tsp. baking powder

Melt sugar and butter and let cool, add egg and beat HARD, add other ingredients, mix well. Bake in 350 degree oven about 35 min. Cool and cut in squares.

Reece and Kathy Glenn

CHEESE PUFFS

2 c. plain flour-sifted 1/2 c. butter

2 c. sharp cheese-grated 1/2 tsp. salt

Blend with pastry blender. Knead in bowl until thoroughly combined. Shape into balls--1 teaspoon each. Place on ungreased cookie sheet. Bake 12-15 minutes in a 350 degree oven.

Sheila Moore

EASY DISHES TO PREPARE

BEEF BOURGUIGONNE

3 med. onions sliced 1/4 tsp. black pepper

1 8-oz. can mushrooms 2 T. flour

3 slices bacon, diced 3/4 c. beef bouillon

2 lb. round steak, cut (bouillon cube dissolved in water, or
into strips (about 1 canned bouillon may
inch by 3 inches) be used)

1 tsp. salt

1 1/2 c. red Burgundy wine 1/4 tsp. each marjoram
and thyme may be
added

Brown lightly diced bacon and sliced onions together. Remove from pan. Brown meat in same skillet, adding more shortening if needed. Sprinkle flour over meat and brown. Remove pan from heat and sprinkle in the seasonings. Add onions, bacon, bouillon and wine and return to low heat. Bring to boil, stirring constantly. Cover and simmer until meat is tender, 1 1/2 to 2 hours. The liquid should always just cover the meat. If necessary, add a little more bouillon and wine. (1 part bouillon and 2 parts wine.) Stir in mushrooms and cook 10 or 15 minutes longer, uncovered. NOTE: Do not use iron skillet. Makes 6 medium servings.

Ann Wood

HOT POTATO SALAD (Germany)

1/2 lb. bacon 1 tsp. salt

1/3 c. vinegar plus water 1/4 tsp. pepper

to make 1/2 c. 5 c. diced cooked potatoes

1 slightly beaten egg 1/2 c. chopped onion

1 tsp. sugar

Cook bacon until crisp; crumble, combine 1/3 c. bacon drippings with vinegar, egg, sugar, salt and pepper. Heat and stir till thickened. Add potatoes, onion, and bacon; toss, heat through. Serves 6.

Sandra Hampton

PARSLEY POTATOES

4 med. potatoes

1 tsp. salt

6 T. butter

1 T. parsley flakes

Peel potatoes and cut in quarters. Barely cover with water. Add salt and simmer, covered until potatoes are tender. Drain off the water. Add butter and parsley and replace cover. Just before serving, stir carefully so potatoes will not break.

Betsy Felts

STUFFED HAMBURGER BALLS

1 c. stuffing

1/3 c. evaporated milk

1 lb. hamburger

1 can mushroom soup

2 T. worcestershire sauce

1 T. catsup

Combine milk and meat. Divide into 5 patties. Make each patty 6" in diameter, put 1/4 c. stuffing in center and seal. Place in 1 1/2 qt. baking dish. Combine remaining ingredients and pour over meat. Bake uncovered in 350 degree oven - 40 minutes.

Sheila Moore

SLOPPY JOES - Mrs. A.C. Ekvall

3/4 lb. lean ground beef

1/4 c. chopped onion

1 T. butter

1 bouillon cube

1 1/2 T. chopped green pepper

1 carrot, finely diced

1 rib celery

1 can tomato soup

1 tsp. sugar

2 T. water

Salt and pepper to taste

Sauté beef in pan with butter. Add all remaining ingredients and cook on medium heat for 15 min. Serves 4.

Marti Myers

VEAL BIRDS - Mrs. A. C. Ekvall

1 lb. veal cutlet sliced very thin	1 T. butter
4 slices boiled ham	1 c. water
2 T. cubed Swiss cheese	1 1/2 T. sherry
2 T. minced onion	2 mushrooms sliced
1 sliced carrot	1 bouillon cube
2 T. chopped parsley	1 T. catsup
1 T. mustard	2 T. flour

Preheat pot for 1 minute at medium heat then add butter. Put the ham, mustard, cheese, onion and parsley on top of the thinly sliced veal. Roll and tie with string. Brown meat for 5 minutes on one side. Turn again and brown for 2 min. Add carrots, flour, mushrooms, catsup, bouillon cube, sherry and water. Heat in oven (375 degrees) for 1 hour. Check after one half hour to see if water has cooked away. If so, add 1/2 c. water. Serves 4.

Molly Myers

DESSERTS

BAKED BANANA BOATS

Peel back a long strip of banana peel from the inside of the curve, leaving one attached. Scoop out some of the banana and fill with chocolate chips and marshmallows. Replace strip of peel. Wrap tightly in aluminum foil and lay on hot coals for about ten minutes. (You'll need a spoon to eat this!) Serves 1.

From Girl Scout Handbook

SOME-MORES

4 squares plain chocolate (thin)	2 graham crackers
	1 marshmallow

Toast a marshmallow slowly over coals until brown. Put chocolate on a graham cracker, then the toasted marshmallow on top, then another graham cracker. Press gently together, and eat. Makes you want "some more"! This recipe may be varied by using slices of apple (cut crosswise) or by using pineapple slices or peanut butter in place of chocolate.

From Girl Scout Handbook

CARMEL PIE

Boil a can of Eagle (or Borden's) Sweetened Condensed milk in a pan of water (covering the can) for 2 hours. Let it cool a little and open. (It turns to caramel.) Place in a cooked pie shell and top with whipped cream.

Chip Leaf

PUDDINGS

CHERRY PUDDING

1 can of red sour cherries 1 1/2 c. sugar
Mix and heat together in oblong baking dish.
1 c. sugar 1 egg
1/2 c. milk 1 1/2 tsp. butter (melted)
1 tsp. baking powder 1 c. flour
Combine and pour over mixture in dish. Bake 15-20 minutes,
350 degree oven.

Sally Lou Millar

CORN PUDDING

2 eggs (beaten) 2 T. sugar
1 #2 can cream style corn pinch of salt
2 T. (heaping) flour
Dissolve 1 tsp. baking powder in 1 c. milk and add to the
above mixture. Grease casserole with butter and add mix-
ture; dot top with butter. Bake 45 minutes at 325-350
degrees.

Patsy Millar

SAFARI SPECIALS

SAFARI "QUICKIE" BREAKFAST

Give everyone 1/2 of a cantalope. Eat it all. Pour a
favorite dry cereal in the cantalope rind; add milk and
sugar. Eat, throw away the rind, and wash the spoons!
How quick can you get? For larger appetites have some
sweet rolls too.

SAFARI DONUTS

Your favorite canned biscuits cooking oil
Powdered sugar

Cut holes in biscuits to look like donuts. Heat oil to 375 degrees. Fry donuts in 1/2" of oil. Turn once. Toss in powdered sugar in brown paper bag. Be sure to fry the hole too!

SAFARI WALKING SALAD

Firm red apples-1 per person Raisins
Peanut butter Salted peanuts

Core apples, mix peanut butter, raisins, and salted peanuts together and stuff in apple.

SAFARI SPAGHETTI

2 lb. ground beef 1/4 tsp. garlic salt
2 lge. cans Franco-American salt and pepper - to suit
 Spaghetti with cheese taste
 and tomato sauce Parmesan cheese - to suit
1 lge. onion-chopped taste
1 c. celery 2 T. Worcestershire sauce

Sauté onion, and celery in oil in a large skillet until clear. Add ground beef and brown. Salt and pepper the meat to your taste, about one teaspoon of salt. Add the cans of spaghetti. Heat. Add garlic salt, a few shakes of Worcestershire sauce, and as much Parmesan cheese as you like. (Be sure to leave some for individual servings at the table.) As soon as all of this is heated, it's ready! Serves 6 abundantly and they'll want a lot! Serve with tossed salad and hard French bread.

SAFARI STEW

2 lb. ground beef 2 med. size onions
1 family size bag frozen 2 lge. cans of tomatoes
 whole potatoes salt and pepper--to suit
1 family size bag frozen taste
 corn 2 bay leaves
1 family size bag frozen 1 1/2 c. celery
 lima beans or peas
as an alternate: carrots

Saute onions and celery in oil. Add ground beef and brown. Add salt and pepper to your taste. Cook vegetables according to directions on package. Add meat to mixture and then add tomatoes. Toss in the bay leaves and simmer. (Whole potatoes may be kept out of stew until last in order to remain whole.) Other things may be added for fun: catsup, Worcestershire sauce, favorite spices.

1-2-3 FUDGE SAUCE

1 lge. can undiluted Carnation	3 sq. Baker's unsweet-
Evaporated milk	ened chocolate
2 c. sugar	1 tsp. vanilla

Mix ingredients in a saucepan. Bring to boil over medium heat, cook 5 minutes, stirring vigorously. Remove from heat; add vanilla. Beat with rotary type beater for 1 min. Serve hot or cold on ice cream or cake. Add additional undiluted milk for thinner sauce.

Sandra Hampton

CRANBERRY SALAD DRESSING

1/3 c. sugar	1/4 c. orange juice (fresh)
4 T. cornstarch	3 T. lemon juice
1/4 tsp. salt	2 eggs - beaten
1 c. unsweetened pineapple	2 3-oz. pkgs. cream
juice	cheese

Combine dry ingredients in saucepan. Blend in fruit juices, cook, stirring constantly until clear (5 minutes). Slowly stir into eggs. Return mixture to saucepan over low heat (stir constantly) 3-5 minutes or until mixture thickens slightly. Cool 5 minutes; then blend cream cheese into cooled mixture and chill.

Sheila Moore

SUPERMARKET



Menus

editor:

Mrs. Harry L. Reed

IDEAL HOUSEKEEPING

Let the mistress of the house take 2 pounds of the very best self-control, 1 1/2 pounds of justice, 1 pound of consideration, 5 pounds of patience and 1 pound of discipline. Let this be sweetened with charity; let it simmer well and let it be taken daily--in extreme cases in hourly doses--and be always kept on hand; then the domestic wheels will run quite smoothly.

BRUNCH MENUS

Tomato Juice	Melon Balls
Creamed Chipped Beef	Eggs Benedict Canadian Bacon
Waffles Butter	Broiled Tomatoes
Apricot Syrup	Bran Muffins Butter
Coffee	Coffee

LUNCHEON MENUS

Deviled Crab
French Green Beans with Almonds
Beth Tartan's Scalloped Tomatoes
Cole Slaw
French Bread
Lemon Ice Box Pie Coffee

Turkey Souffle
Apricot Nectar Salad Fresh Buttered Asparagus
Hot Rolls and Butter Relish Tray
Angel Bavarian Cake
Coffee or Iced Tea

SUPPER MENUSBack Porch Supper Party

Baked Chicken in Gravy Hot Steamed Rice
Cold Sliced Corned Beef Brisket
Sauce of Mustard, Mayonnaise, Horse Radish
Fresh or Frozen Butterbeans Sliced Tomatoes
Hot Buttered French Bread
Coffee Banana Splits

Supper to Carry to a Friend at a Time of Need

Baked Spaghetti with Meat Sauce
Relish Tray Hot French Bread, Sliced, Buttered
Decanter of Iced Tea

Supper for the "Go-Go-Go" Cook

Beef Stroganoff with Rice
Fresh Tomato-Asparagus Salad Topped
with Cottage Cheese and Olive
Hard Rolls, Butter
Pecan Pie
Tea Coffee

Strictly for the Family

Meat Loaf	Pinto Beans
Black-eyed Peas	Turnip Greens with Vinegar
Steamed Cabbage	Spring Onions Grapeleaf Pickles
Tomatoes Chow-Chow	Corn Sticks Country Butter
Spoonbread	Blackberry Cobbler
Gingerbread with Lemon Sauce	Buttermilk
Tea Milk	

DINNER MENUS

Hot Tomato Bouillon
Chicken Tetrizzini Spicy Apricot Salad
Hot Rolls Lemon Meringue Pie
Coffee

Roast Filet of Beef
Franconian Potatoes
Spinach Souffle
Stuffed Hearts of Lettuce
French Bread
Fresh Strawberry Pie
Coffee

Shrimp Cocktail
London Broil Tiny English Peas
Creamed Onions Topped with Chopped Salted Peanuts
Relish Tray Hot Rolls
Lemon Chess Pie Coffee

Apple Shrub
Filet Mignon with Mushrooms
Spring Asparagus with Browned Butter
Caesar Salad Croissants
Carol's Chocolate Pie
Coffee

Candlelight Buffet Dinner

V-8 Juice Cocktail
Sirloin Tips in Wine
Broccoli Casserole with Pepperidge Farm Dressing
Finnish Carrots and Rice
Congealed Vegetable-Fruit Salad
Cranberry-Orange Relish
Butterflake Rolls Butter
Cherry Supreme Cake Ice Cream
Coffee

Elegant Seated Dinners

Oyster Bisque Toast Points
Roast Duckling Cranberry-Orange Conserve
Wild Rice Mushroom Caps and Peas in Chive Butter
Bibb Lettuce and Sliced Celery Hearts, Cucumber Dressing
Cherries Jubilee
Hot Buttered Parkerhouse Rolls
Demitasse

Assorted Raw Vegetables Herb Dip
Consomme with Avocado-Melba Toast
Rock Cornish Hen, Honey Roasted
Curried Rice Asparagus Almond Fromage
Rainbow Parfait
Croissants
Cafe au lait

MENUS FOR SEASONAL ENTERTAINING

Sunrise Easter Breakfast

Fresh Orange and Grapefruit Sections
Country Ham Red Eye Gravy
Grits
Scrambled Eggs Moravian Sugar Cake
Coffee

Spring Buffet Luncheon

Chicken Salad on Lettuce, Garnished with
Celery, Carrots, Pickles
Tray of Fresh Fruits in Season
(Peaches, Bananas, Cantaloupe, Grapes, Strawberries)
Ham Biscuits Iced Tea

A Summer Luncheon

Jellied Veal Ring Mold Centered with Tart Slaw
Surrounded with
Tomato Wedges, Green Beans, Peas, Cauliflower,
Lightly Laced with Mayonnaise
Sherbet Cookies
Coffee Iced Tea

Thanksgiving Dinner

Minted Pineapple Juice
(Served in Living Room)
Roast Turkey
Chestnut-Oyster Dressing Giblet Gravy
English Peas with Tiny Onions
Sweet Potato Souffle with Fresh Coconut
Buttered Dinner Rolls
Celery Hearts, Olives, Fig Pickles
Mince Pie Pumpkin Pie
Coffee Mints

Christmas Eve Supper

Broiled Grapefruit
Smithfield Ham Biscuits Old Southern Baked Oysters
French Beans with Almonds
Christmas Candle Salad
Ambrosia Fruitcake Moravian Cookies
or
Fresh Coconut Cake

A Progressive Dinner Party at Holiday Time

First Course:

Dips with Potato Chips
Ham and Cheese Biscuits
Mixed Nuts
Cranberry Punch

Second Course:

Berta's Ham Loaf
Green Bean Casserole Baked Barley
Cranberry-Orange Relish Hot Rolls

Third Course:

Schaum Torte Chocolate Christmas Pudding
Coffee

FROM THE FILES OF THE CENTENARY KITCHEN
Compiled by Mrs. J. H. Dull, Dietitian

Favorite Menus of Special Groups

The Bishop's Luncheon

Country Ham, Red Eye Gravy Buttered Grits
Lima Beans Lettuce and Tomato Salad
Hot Biscuits
Sherbet Coffee

Staff Luncheon

Stuffed Pork Chops Lima Bean Casserole
Tossed Salad, Thousand Island Dressing
Hot Bread
Coconut Cream Pie Coffee

Official Board Dinner

Broiled Chicken
Whipped Potatoes
Green Beans with Slivered Almonds
Tossed Salad, French Dressing
Rolls
Strawberry Shortcake Coffee

Dinner for "The Seventy"

Country Ham
Mary Kate's Baked Apples
Ruby's Green Beans
Salad of Chopped Greens and Olives
Homemade Biscuits
Ice Cream Coffee

Chancel Choir Dinner

Filet Mignon
Baked Potatoes
Tossed Salad English Muffins
Apple Pie ala mode
Coffee



Tips for
the *Bride*

editor:

Mrs. Hoyle Ripple

TIPS FOR BRIDES (OF ANY YEAR)

THIS AND THAT

You would like to be all to your family and friends and to make and keep a happy home.

Make your plans and choices. The time and energy you save could be your very own.

A feeling of well-being is your greatest asset as you meet each day.

Find your best pace and work pattern. You cannot do everything. Or if you can, stop reading now!

Decide what matters most. Set your own standards. Consider your preferences along with your talents, strength and inclinations.

Allow time for yourself, perhaps some hobby that is good for you. A nap is for many the great refresher; try rest with a closed door and telephone plugged out, even if there is no one to answer it. Vogue of October, 1967, tells of some of the busiest women who scheme to achieve a bit of free time.

If you try for perfection in all things, you cannot win. Katie Hankins said, "The most discouraging thing about housekeeping is that the thing which shows is the one task you leave undone!"

I know, you shine a house in little pieces as you do all chores, one at a time. And it does show! But so may the depletion and exhaustion in your face and outlook. Is it worth it?

You may have a friend or neighbor who insists on doing many things so well you feel inadequate. So what? Maybe she makes all sorts of decorations, for example, then keeps on until she collapses on a sofa with lacerated fingers. Let her! But you can do yours your way. Two December, 1967, magazines, McCall's and Red Book, have

very enlightening articles about saving you for a meaningful, healthy and happy time with your loved ones during the blessed Christmas season. It applies to other days and holidays, too.

Maybe another person can do all sorts of things you cannot do. You can do some things which perhaps she cannot do, but not if you try it all.

There are some who cannot bear to leave dishes a minute, for example; they must do them the instant they finish a meal. Maybe you cannot stand to do them then; later on will do.

Whatever the task, stop short of exhaustion. Heloise says so, too! Some activity or emergency may be yours later in the day; no need to create one in advance. Allow time and energy for the unexpected.

* * * * *

Ideas listed here are results of years of trial and error in the adventure of living as I watched, listened, read, discarded, experimented and adapted, to find easier ways to do practical necessities and free some time for the rest of it. My search continues!

FOOD

Demand feeding has been with us and will be for all ages. So get ready. Avoid pressure at the last minute.

Assemble, choose and prepare ahead. Many foods can be prepared early in the day, some to be put in the oven in mid-afternoon then left on warm heat. (Thank your lucky star for that button on your stove.)

This is equal to the old-fashioned wood range where food was so temptingly good; many foods are improved by the waiting. For example, a meat loaf mixed early has chance to marinate itself; slow baking is better than hurried with high temperature.

When food is standing by, you are ready to face hours from 5:00 to 7:00 which have been dubbed the "arsenic hours". If a child is "starving," you can give him a meal with the flick of a tray while you wait until much later to dish up dinner for a man who is too tired to have a meal when he first arrives home.

You can strain your mistakes. Oscar of the Waldorf pointed out the advantage of it, and NOT telling. Same as disposing of a failure, now so easy in that modern contraption. If such was the case, or if dinner was made easy by some prepared ingredient, it is your trade secret. Keep it. Serve it with a flair and talk of something else, or listen to music. Maybe conversation will be stimulating, or maybe you can relax.

Oscar pointed out also the flavor of food is enhanced by waiting. All chefs agree about waiting to carve meat. Low heat is great to save flavor and accidents and strain and to reduce meat shrinkage. I know about cheese souffle; so do not have it. There is a delightfully delicious cheese casserole that waits. One exception to start on high heat is string beans which will be mentioned later. I discovered at long last that broiling steaks or hamburger or searing beef roasts are better on top of stove with medium heat and no smoke!

If you get "soul satisfaction" from baking a loaf of bread, by all means do it! Mine comes from sniffing, sampling, and selecting products available at our wonderful markets and bakeries. Before you make something "from scratch", ask, "Is this necessary?" Have you experimented with available prepared items which come in such variety?

If you like to be alone in your kitchen, say so. It is your kitchen!

Get all helps you can to please and assist you: steel sponges, counter sponges, rubber gloves, a rubber thumb guard from a bookstore to enable you to pare food, not thumb! Electric can opener; wire whisk or Presto-Whip beater blends sauces, dissolves lumps, speeds cooking, mixes jello and frozen juices. Be on the watch.

Do dishes the way it suits you. No two women do them alike. Mops and brushes are great. Excellent idea is to put flat silver in container with suds immediately, whether a pan or dishwasher is to be used; it makes for neatness and ease in attaining perfect cleanliness. A small bowl or crock is fine; Heloise suggests lower part of a Clorox bottle. Silver is not scattered or lost. Paper towels and napkins help always. Dishes can be hidden, then, in suds to wait for minutes or longer time; they wash themselves. Tests prove sanitary advantage of draining dishes after scalding them; some women must dry them. But why must you?

CHILDREN'S MEALS (or grandchildren) Please, no comments!

Lay your plans; prepare in advance and include food nutritionally good without saying so. Put some of their favorite "junk" items alongside to hold interest. Give suitable small portions at the right time. No coaxing! No comment! (Bite your tongue if necessary.) Be busy. Be interested in something or talk of other things or keep quiet; whatever it takes. Even feed them as they watch TV.

BE NOT ANXIOUS! If it takes time, so what? You can do other things later on another day.

FROZEN VEGETABLES

Experiment with them. Most take longer cooking than directions say. Even cabbage family ones such as broccoli, brussels sprouts and cauliflower can be simmered a bit longer if you do not overdo it. Fordhook limas are greatly improved by extra minutes; then simmering. They will be delicious, and you will be amazed how zesty they taste with little or no seasoning added for the calorie watchers. Leaf spinach and turnip greens have fresh taste; spinach cooked briefly and drained. Turnip greens need more water and more cooking; almost two hours. Your family can enjoy vegetables plain and will. Fancy casseroles are not so desirable for daily fare. Grated cheese melted at the last will dress cauliflower as well, or better, than sauce, for example. Squash can be treated the same with cheese.

OVEN CHICKEN

Experiment to get away from shortening and flour and last minute cooking. So-called broiled chicken can be prepared at any time in advance, then covered and baked at low temperature (250-275 degrees) for an hour or so, to increase tenderness and flavor. It will be moist and wait well.

All sorts of variations can be added: barbecue sauce, mushrooms, cream of celery soup, parsley and the fixings for chicken cacciatore with flour and oil omitted taste good. Just as good at another meal or even another day.

GELATIN DESSERTS

Stubborn to dissolve? Use Presto Whip blender or beater. Too sweet? Add plain gelatin to make it firm; use no sugar. Ginger ale is good in many salads in place of water. To unmold - twirl mold in warm water. Press side with finger to release suction.

BACON IN OVEN

Bacon can be cooked in oven in broiler pan with BROIL set at 250 or 275 degrees and you can do something else. It is safe, pretty and well done. Experiment. You need not stand and watch!

SAUSAGE LINKS OR PATTIES

These might be done similarly. But I prefer to start in cold skillet on low heat. They can be left covered while you do something else. No need to watch. Turn and even put burner on WARM. Drain off grease as is convenient. If waiting is then necessary, oven will do too; more grease will emerge.

STRING BEANS (a standby)

They need longer cooking, with peeled potato on top and then some waiting WITHOUT lid. Start beans on high; then turn to medium and later low heat. When you turn

heat off, take lid off. NEVER leave top on pan while beans are cooling. Experiment with little or no seasoning; maybe a tad of bacon drippings or Mazola Oil. The potato seasons and flavors beans. Whether you use fresh, frozen or canned beans, they need two hours, besides the waiting. I prefer Blue Lake canned ones of a special brand.

MISCELLANY

Be kind to your appliances. (Even - and ESPECIALLY your car!) Keep instructions, warranties, etc. and read them; record and heed them. Watch for needed repairs.

Trash: Use large paper bag to empty trash from waste baskets all over house. Neat. It saves in many ways. Baskets never leave their stations and are not abused. The bag and ones from kitchen container can then be put in outside containers with no spilling. If you are a "pack rat", it is hard to change; same as with those who must dispose of everything immediately, or sooner. Perhaps you can modify a bit, as with yours or child's disposition. You can try! But I have never found a suitable time to clean the attic!

Laundry and clothes care: Keep those labels and read instructions on washer and dryer too. Soak (or wet) all soiled clothing and table linen in COLD water. It is good for all types of soil except fresh fruit stain such as peach, which still surrenders to old-fashioned remedy of having boiling water poured through the spot. Cup towels, pot holders, and anything with kitchen soil will do well to be soaked in cold water; then in mild Clorox suds; then rinsed and sudsed again if necessary before regular machine washing. Always treat badly soiled things and rinse well if you add them to load of other things.

Mark all clothing and linens whether for home or travel, laundry, college, school, club or camp. Saves sorting and confusion; saves loss. Raincoats for all ages have been saved by that name inside!

Cultivate "wash and wear." Use dryer on different cycles and learn best use. Like ruffled curtains? Rejoice in quality now of no-iron ones.

Many things once considered hand washable fare better in the machine - and so do your hands!

Happy Homemaking.....while you are LIVING!

INDEX NOTE: Recipes are simply indexed according to catagories. Recipes not included in the general index may be found in special section beginning on page 428 as heritage recipes, men's specialties, Missionaries' recipes, or youth division.

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FOR USE ONLY IN
THE NORTH CAROLINA COLLECTION
